THE NATIONAL

PROVISIONER

eading Publication in the Meat Packing and Allied Industries Since 1891



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Fort Wayne, Indiana February 8, 1946

John E. Smith's Sons Company 50 Broadway Buffalo, New York

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Herman J. Eckrich General Manager

HJE/ml

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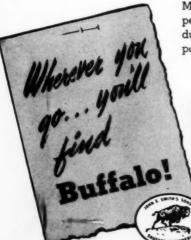


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PROVISIONER

Volume 115

NOVEMBER 2 1946

Number 1

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Published weekly at 407 So. Dearborn St., Chicago (5), Ill., U. S. A. by The National Provisioner, Inc. Yearly subscriptions: U. S., \$4.50, Canada, \$6.50, Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1946 by The National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

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DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN, Editor

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PUBLISHED BY THE NATIONAL PROVISIONER, INC.

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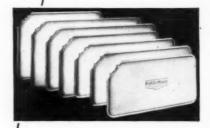
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"The bigger the family—the better the service"



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CAN COMPANY, INC.

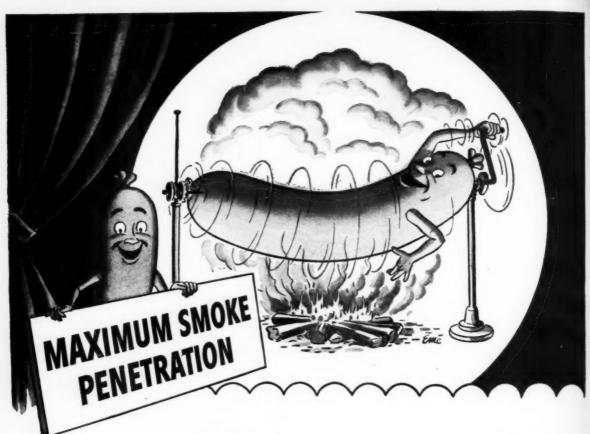
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COMBINATION PAPER-AND-METAL CANS

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Choose these fine natural casings to give sausages these important advantages:

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Finest Smoked Flavor
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Not Only a Free, But a BIG Market is Needed

Now that prices again are free, and consumers appear to be able and willing to pay more over-the-counter for their meats, all segments of the industry—producers, processors and retailers—should not forget the one principle that constitutes the best long-run guarantee of the industry's welfare:

Produce and sell the best meat possible at the lowest possible cost.

Under normal competitive circumstances packers may not consciously strive to fulfill this injunction, but, nonetheless, it does order their operations. With current "easy" conditions there is always danger that some processors may temporarily lose sight of this objective, and even greater danger that meat industry labor, producers and food retailers will do so.

Indicative of a rather unhealthy attitude in this respect was the comment, made in connection with a wage raise recently granted to retail meat cutters, that it wouldn't mean much insofar as consumer prices were concerned—probably only a penny a pound.

Since when has a penny a pound been insignificant in processing and distributing meat? Packers and processors reporting under the Packers and Stockyards Act in 1945 earned only a little more than a penny on each dollar of sales—and that's a lot less than a penny per pound of product. We've seen the time, and we expect to see it again, when the best talent in the packing industry labored long and hard to save even a small fraction of a cent per pound of product.

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It is true that packers' margins and those of retailers are not strictly comparable. At the same time, any development which adds a penny, or two, or three, to livestock production, processing and/or distribution expenses, without increasing the value of the product to the consumer, is harmful to the industry. Not only does the accumulation of cost increases endanger the individual enterpriser, be he producer, packer or retailer, but it also jeopardizes the hard-won position of meat in relation to competing foods.

The production and distribution of meat is a volume industry. Its product is not a luxury item for a few, but a dietary essential which should be kept at a level where it is available in reasonable supply for almost all consumers.

This is not a paraphrase of the hot milk toddy for every Hottentot program advocated by some. It simply recognizes that the prosperity and long-run productivity of American agriculture require volume production of livestock, and that the country's meat processing and distribution facilities cannot be utilized effectively and profitably, or meat industry labor fully employed, under a scarcity policy, no matter what prices the scarce commodities may bring. So far as the end result is concerned, it doesn't make much difference whether scarcity is the result of a government program to restrict farm output, or is induced by industry policies that price product out of the market.

It has sometimes been said that Americans think and talk too much in billions. Here is a place, however, where large-scale thinking is required. Meat industry output runs into billions of pounds of product annually; we cannot hope to gain or retain a billion-pound block of business by thinking in terms of hundreds or thousands of customers—we must have millions of them. We must think that way not only in advertising and promotion, but also in connection with production.

Some observers believe that there is a limit beyond which U. S. meat consumption may not be pushed without unbalancing our agricultural economy. This may be true, but the limit is probably far above any consumption level which can be reached in the foreseeable future. There appears to be no good reason why, if production, processing and marketing of livestock and meat are carried out efficiently and economically, and margins are maintained on a rational rather than an opportunistic basis, per capita consumption of meat in the United States cannot be held 20, 25 or 30 lbs. higher per person per year than it averaged in the pre-war period.

Consumers have rather unmistakably indicated that they want it there; cannot the livestock and meat industry help them hold it there?

One eastern financial journal recently commented that "real meat plenty may be years away if public buying power holds up." At first the remark seemed a little obscure, but then the implication became more plain: meat won't be plentiful for some people until others either are unable to buy or must reduce their purchases.

We don't believe that any part of the livestock and meat industry desires such a situation. Although producers, packers, retailers and meat industry labor cannot sustain the purchasing power of the consuming public, they can, by keeping their productivity high and their costs as low as possible, postpone the time when the effect of any shrinkage in buying power will react seriously against the business.

Packinghouse Coal Handling

Still Laborious and Expensive for Some

OAL handling methods practiced by meat plants often represent a neglected opportunity to lower their operating costs. Frequently, coal is handled laboriously and expensively solely because the possibilities for making savings have not been visualized clearly. In other cases the packer may realize that the coal handling job costs him more than it should, but has deferred modernizing the operation in favor of work directly connected with product processing.

In order to give packers a picture of the wide differences between coal handling methods practiced in various plants, the Provisioner has recently made several plant visits to study the problem.

In one Southern plant the coal car is spotted alongside a wooden coal shed and is unloaded manually. At the time of the visit three men were working unloading a flat 60-ton coal car and, judging by their performance, it would take them better than half a day to unload the car. Using current labor rates, the direct cost of unloading the coal would amount to at least \$10.80.

Incidentally, the wooden coal shed with its 100 tons of stored coal represents a potential fire hazard.

From Storage to Boiler

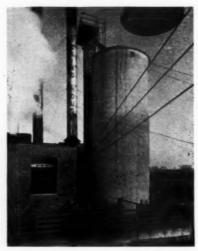
To get his coal to the boiler room, the packer uses' a teamster who shuttles back and forth between the coal shed and the boiler room. The plant maintains a horse for this purpose and, while the actual time consumed in hauling the coal is estimated at from four to five hours per day, the teamster generally rounds out the balance of his day taking care of the animal. Applying current labor rates, the packer is paying \$7.20 per day to move his coal from the shed to the boiler room.

In this rather exaggerated instance the packer is probably paying something over \$2 per ton in direct out-of-pocket cost for unloading his coal and transporting it about 125 ft. from the storage shed to his boiler room. Even though his coal consumption is rather low, the expense of coal handling is boosting his steam generation costs way out of line.

There is nothing archaic about the plant in other respects. The engine room is equipped with modern motor-driven pumps and compressors and the boiler room has an up-to-date stoker-fired boiler, but the modernization has stopped short of the coal handling problem.

In an Eastern plant the coal is dumped from hopper type coal cars through a grating directly into the





SILOS USED FOR COAL STORAGE AT TWO MEAT PLANTS

boiler room. Superficially, the method seems desirable, but it has some serious limitations. First, there is the problem of moving the coal from the far side of the boiler room. The two boilers are chain grate and hand-fired. As long as the coal supply is normal, the firemen do not have to walk to get at the fuel. However, when the coal pile goes down, the men must walk 20 to 30 feet to get at the most distant coal. If the fire starts clinkering, with barring and slicing required, or if the load suddenly increases, the firemen are hard pressed to hold steam pressure and occasionally will lose pressure with the inevitable slow down of operations.

Second, during cold weather, every time the coal grates are opened the entire boiler room is unduly chilled since half its ceiling area is then exposed. Since the plant uses a car of coal per day during the heavy killing season, which normally occurs during the colder months, the fuel wasted through needless heat loss as the coal cars are unloaded is considerable.

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Third, coal is a dusty commodity and every time a car is unloaded, it covers everything with a fine sheen of dust. This does not improve moving machinery. In this plant the boiler room and engine room were separated by a floor and a door, but there is a certain amount of dust seepage. The cost of dust is another of the indirect items which shows up in such expenses a more frequent repacking of various piston chambers and oil filter replacements.

Could Employ Stokers

A modern coal handling system would also make it possible for this firm to convert to stokers with a reduction in firing expense. The packer uses two firmen to take care of his two boilers. With proper coal feeding, one man could handle two stoker-fired boilers. Since high pressure boilers require attention 24 hours a day and seven days a week, the packer is paying out each week a good-sized sum for labor which modem coal handling would help to eliminate.

The third plant visited has a modern coal handling system. It has three boilers which consume 60 tons of fuel per day. The three boilers are fired by one man.

In the coal handling cycle, hopper type coal cars are spotted over a grate opening leading to a screw conveyor which, in turn, feeds a bucket conveyor of 25-ton per hour capacity. The coal is carried by the bucket conveyor to the conveyor head where it is fed into a screw conveyor which feeds bunkers? or 3, or the coal is dumped directly into bunker No. 1. Cut off plates at the conveyor head and on the screw conveyor provide the desired flow control.

One Motor Supplies Power

The sole expense of operating the coal handling system is for electric current for the 35-h.p. motor which provides power for the whole system. It is estimated that the current needed to handle the coal storage and feeding job russ about 26 k.w.h. per day which, at the packer's commercial rate, costs about 60c. This means that it costs a cent per ton for power to move coal from the coal car to the bunker.

The bunkers have storage capacities of 68, 58, and 56 tons respectively, cresting a sizeable head which, by gravity. feeds the coal into hand-operated stoker feed spouts.

Where there are overhead bunkers of sufficient capacity, or where such storage facilities can be installed without great expense, the coal (as in the above instance) can be elevated and transported directly to them from a hopper set beneath the plant's railroad siding or from a similar receiving hopper into which motor trucks dump their loads.

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Covered coal storage can be combined with mechanical coal handling without extensive alteration of existing facilities by the use of a silo storage system. This type of setup is especially suitable for small and medium sized plants and is simple, sturdy and dependable.

Hopper type coal cars are spotted over a grate track receiver and the coal is allowed to flow into the track hopper. (Unless the packer has a modern system of coal handling, he cannot take advantage of the possibilities of bottom



FIGURE 1: IOWA PLANT SETUP

unloading cars, but must use the flat bottom type which can only be unloaded manually.)

From the receiving hopper the coal is fed by screw or belt conveyor to a vertical bucket or bulk-flow conveyor which carries the fuel upward into the silo. Generally, the silo has a live section at the top from which the coal flows

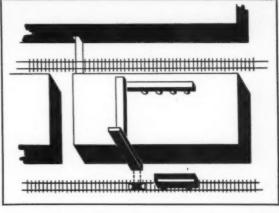
directly into the stoker hoppers. Coal in excess of the capacity of the live section falls into the dead storage section of the silo.

One packinghouse installation of this type is at the plant of the Home Packing Co. of Toledo, Ohio. The silo, which has a total capacity of approximately 75 tons of coal, is located immediately adjacent to the railroad siding serving the plant. Installed beneath the ground is an auger-type conveyor with a feeding hopper placed between the rails of the railroad siding.

Coal dumped from the car is picked up by the auger and carried horizontally to the base of the silo, where it is transferred to a vertical bucket-type conveyor which transports the coal upward, discharging it into the top of the silo.

In addition to manpower savings, the installation of the silo and its equipment is contributing definite financial savings. The former cost of \$30 for unloading each car of coal has been eliminated, and it is estimated that approximately \$5 per day is being saved through better operation and control of other plant equipment by the plant engineer.

Silos normally are built of tile or concrete staves with a capacity of from

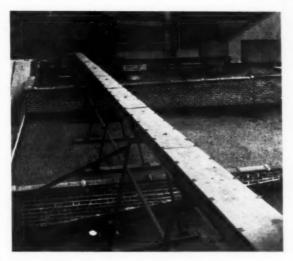


200 to 300 tons. The live storage section may contain 50 tons. By a simple arrangement of feed plates the vertical conveyor can be made to feed from dead storage into live storage.



COAL HANDLING SETUP AT IOWA PLANT

These photographs and Figure I demonstrate how an unusual coal handling problem was solved at the plant of the Dubuque Packing Co. in Dubuque, Ia. Prior to the installation of the equipment coal was brought in on the track Shown at the top of Figure 1. where it was unloaded and wheeled into the boiler room by two workmen and then manually fed into the stoker hoppers. In addition to requiring the services of two men per shift, the coal dust was a problem because there are edible departments located close by.



Now the coal is brought in on the track on the far side of the boiler room and is dumped into a concrete track hopper underneath which is a screw feeder. The coal is carried to the bucket elevator which lifts it vertically to the roof of the building and is then moved by a horizontal screw conveyor, which is 97 ft, long, over the roof and delivered to a cross screw conveyor over a 70-ton capacity, four - compartment bunker. With the new system one man takes care of unloading the cars into the track hopper and lubricates and maintains the equipment. (Link-

Belt photos.)

Tripe Handling Methods Studied in Three Plants

H OW is tripe being handled in plants which kill 200 to 400 cattle per day? Here is a report on methods being used in several representative plants.

In one of these plants the killing and rough gut rooms are on the same floor level, being cut off by swinging doors. The heart and liver are separated from the viscera on the killing floor and given an initial cleaning. The melts also are removed on the killing floor. The paunch truck, with lungs in the upper section and the paunch and guts in the lower, is pushed into the rough gut room and the lungs placed on a separate work table and the paunch dumped into the the motor lift. The balance of the viscera is then moved into the melter charging room.

After the paunch has been lifted to the working table, the knife man trims off the caul fat and places it in a chute by which it travels to the caul fat washing table. There are three of these tables in line: the first holds the fat, at the second the fat is washed under pressure, and at the third the fat is trimmed. One worker devotes most of his time to cleaning caul fat which is sold to oleo renderers.

Moved During Flushing

When the caul fat has been removed from the paunch, the worker shoves the latter along to the next knife man who removes the peck and rennet and throws them into an inedible charging truck. A slit is made in the paunch and its contents are dumped; it is then cut wide open and hung on a steel hook suspended from a portable hoist so that the paunch may be moved up and down as it is being flushed with an open flow hose.

The operator then puts the cleaned paunch on a circular tree which will hold eight pieces. These are removed as needed by the trimmer who places the paunch on a regular cone-shaped washer and removes fat and loose tissue and scrubs it thoroughly with a brush. The cleaned paunch is hung on a truck and

then pushed over to the tripe washer for scalding. The operator who trims the lungs is responsible for the scalding operation.

In scalding, the worker places two scoops of detergent (sal soda, soda ash, bicarbonate of soda or tri-sodium phosphate in combination with slaked lime) In this plant there is a second wash in water containing one scoop of detergent and, finally, a cook-rinse in which water temperature is raised to 170 degs. or above. Depending on the condition of the tripe, the total time required for the entire washing and cooking operation varies from 1 to 1½ hours.

The cooked tripe is placed on a perforated table and is given a final cleaning with a bell-shaped scraper and is trimmed free of fat and skin. The tripe is also separated into regular and honeycomb.

Not counting the trucker who brings the paunches into the department, this

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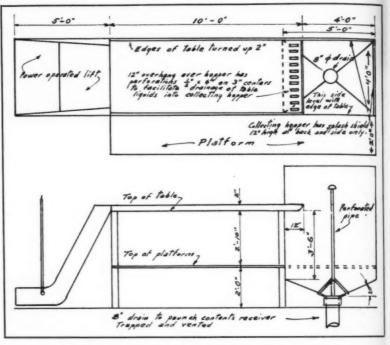


FIGURE 1: MID-APPROVED VISCERA WORKING TABLE

in the water which is held at 130 degs. F. This operator states that a temperature higher than this cooks the dirt into the tripe. Scalding and scraping is done in a machine consisting of a perforated cylinder which revolves in water held in an outside casing. The sharp edges of the perforations exert a scraping action on the tripe.

packer uses five men to handle the paunches from a daily kill of around 200 cattle.

In another midwestern plant the viscera are chuted from the killing floot to a half-floor level where the guts and paunch are separated. Four operators work on the mezzanine and two of these devote their time to paunch handling. One workman removes the caul fat, which is chuted to wash tables, and the other slits and empties the paunches. The roughly cleaned paunch is then chuted to the umbrella washer where two men clean the outside with curry knives. The paunches are hung on a tripe truck which is then pushed over to the scalder.

In the scalder the tripe is washed in detergent solution at 130 degs. F. for about 15 minutes. The tripe is then given two five-minute hot water rinses and a final scalding in hot water containing detergent. After a final rinse as the scalder is emptied, the tripe is

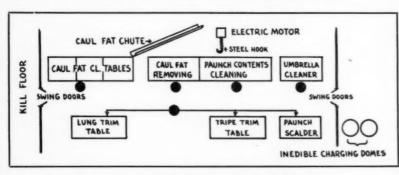


FIGURE 2: HOW TRIPE IS HANDLED IN FIRST PLANT

(Continued on page 25.)



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SURVEYING probable future developments in cooperative merchandising by farmers, R. W. Bartlett, professor of agricultural marketing at the University of Illinois, expressed the opinion recently that cooperatives which process livestock and distribute meats will be handling "25 percent or more of all meats within 30 years."

Addressing delegates to the recent American Institute of Cooperation at Purdue University, Lafayette, Ind., on "New Ideas in Merchandising Cooperatively," Bartlett declared that in his belief the low-cost processing and distribution in relatively small, decentralized plants shown to be practical for milk can be shown to be equally practical for livestock and meats.

"The definite trend in prepackaging in all lines of goods is particularly desirable for meats, fish and poultry," he said. "Some cooperatives as well as some independents, are already selling packaged, government-graded, boneless frozen meats. Extra costs of cutting and packaging frozen meats are likely to be more than offset by savings in retail labor, transportation and more effective utilization of waste products."

Recommends Studies by Coops

He recommended that cooperatives in the meat producing states and the highly populated states join hands in making such studies as:

1. Costs for slaughtering animals, cutting and packaging boneless frozen meats in modern small decentralized plants, as compared with similar costs in large plants, plus costs of handling and transporting live animals to these markets;

2. Types of meat and service wanted by customers. The Danes, he remarked, studied what English consumers want, then produced the bacon-type hog which was in demand and processed and distributed this product through their own cooperative plants and sales agencies.

"With facts obtained from this type of study," Bartlett explained, "farmer cooperatives in this country can be pace-

How Will the Industry's New Competition Develop?

The war years saw the development of a strange mixture of new businesses on the fringes of the meat packing and sausage manufacturing industry. The first entrants in this borderline field were the locker plants, whose primary function was small-lot storage of perishables for producers and consumers, but war restrictions also encouraged the birth and growth of hundreds and thousands of other unclassifiable small enterprises devoted to slaughter, processing, freezing and wholesaling and/or retailing of meat. During the same period the number of locker plants expanded tremendously and their operators began to give more attention to processing services and, in some cases, to semi-commercial distribution of the products they handled. What does this new competition mean to the meat industry and how will it develop? While the answers aren't yet available, the article below discusses what one phase of the new competition-cooperative meat plants-may do. Packers will remember how cooperatives flourished (on paper) and then withered following the last war. This time things may be different, and one or all of the segments of the new competition may cause the industry some real headaches.

setters both in developing and expanding modern methods for satisfying consumer needs for meats and improving the standard of living."

In another discussion at the Institute on the subject of "New Cooperative Locker Plant Developments," L. B. Mann, senior agricultural economist with the Farm Credit Administration, Washington, D. C., also referred to the possibilities the coops have for distribution of prepackaged meats.

"While it is anyone's guess as to how soon and to what extent frozen-graded packaged meat will be merchandised to consumers, yet there are indications that the trend is in that direction," Mann stated.

How They Could Expand

"Modern, sanitary processing plants, such as are being planned in Illinois, might conceivably expand their operations to service retail stores in their trade territory with graded, packaged, frozen and cured meats and, if the time comes when these plants produce a surplus, they might establish an overhead sales agency to merchandise these products in a similar manner to that of cooperative creameries such as Land O' Lakes and Challenge Cream and Butter Association," according to his statement.

Construction, by cooperative locker plant associations in Illinois, of small slaughtering facilities to service one or more locker plants in a county was cited by Mann as among the more significant developments in the locker field.

The program now taking shape in Illinois calls for centralizing of slaughtering and processing activities in one plant in a county to serve several branch locker plants. By such means and with increased volume, modern equipment and better trained help, it is felt that

labor costs can be reduced, quality of product improved and more efficient methods of utilizing both edible and inedible by-products can be effected, Mann explained. These central plants will be in position to do custom slaughtering for local stores within the county, as well as serving branch locker plants and home freezer patrons.

Centralized Offal Processing

After a number of these central processing plants have been established under the projected Illinois plan, according to Mann, it is planned to collect inedible offal from them and render greases and tankage at a few cooperative rendering plants which will be located in different sections of the state.

"These central processing plants," said Mann, "will, in many respects resemble miniature meat and poultry dressing and packing plants where livestock will be converted into fresh and frozen cuts, hams, bacon, sausage and eviscerated frozen poultry. With the addition of central rendering plants it should be possible to eliminate much of the waste which takes place in ordinary locker plant operation today. While such a program, at least at the start, is primarily one of service, it offers possibilities for later expansion into a wider commercial field. Furthermore, it may avoid some of the problems faced upon entering large scale commercial processing operations."

"A USDA survey, as of July 1. 1946," Mr. Mann reported, "shows a total of 8,025 locker plants located in every state in the Union. These represent an investment of approximately \$160,000,000 and their annual gross income, the survey shows, is about \$85,000,000."

It has been estimated that these plants, with 4,000,000 lockers, process

(Continued on page 24.)

HOGS

View from discharge end of the Jumbo Dehairer showing the heavier U bar construction and formation of belt scrapers to propel as well as clean.



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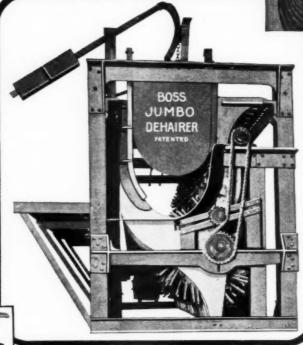
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Ten point and six point belt scraper stars as assembled with U bar in the "Boss" Jumbo Dehairer. Note reinforced strength of the stars and unique construction of U bar which helps to propel the hogs toward discharge end of the machine.

SEPARATE THEM EFFECTIVELY, ECONOMICALLY AND RAPIDLY WITH "BOSS" DEHAIRERS

"Boss" Dehairers (Jumbo model shown, capacity 750 hogs per hour) have been in continuous and satisfactory use for more than thirty years. • Present models incorporating the newest techniques and the latest mechanical refinements, are built for the same rugged service that distinguished the first of their line (many of which are still in operation) and helped to make "BOSS" a trusted name in the industry. • Other models, the "Boss" Grate Dehairer and the "Baby Boss," while adhering to the same high standards of construction, are designed for lesser capacities. • Literature and specifications on any or all of the "Boss" line of dehairing equipment may be had for the asking "BUY BOSS" for Best Of Satisfactory Service



PROCESSING Methods

Making Dried Beef

A midwestern packer is interested in the process of making dried beef. He writes:

EDITOR THE NATIONAL PROVISIONER:

We have never made dried beef but are interested in the possibilities of doing so. What can you tell us about the operations involved in curing aid drying beef?

Good dried beef is not easy to prepare. It requires above-average skill and careful supervision to turn out a product acceptable to consumers. Because of the problems involved some packers do not attempt its manufacture, but purchase dried beef for distribution to their trade from specialists.

A high degree of sanitation must be maintained through the process, temperatures must be matched closely and curing and smoking must be carried out so as to obtain a cherry-colored product and one which is neither salty nor tough.

Production of good dried beef requires extra care in selecting and chilling the cattle from which it is made. Selected cutter cows will furnish the rounds for making a quality product.

Dressed cattle should be handled speedily from the killing floor to the chill room and should be chilled quickly. Carcasses should not remain too long in the cooler, as aging will interfere with proper curing. It is as important to chill beef correctly as it is to chill hogs properly to avoid trouble in curing pork.

The dressed cattle should be cut in a refrigerated room. This description will cover handling from the point where the stripper round has been cut out. (Beef hams may be frozen fresh and cured later, or cured and backpacked and frozen. The first method permits a little more flexibility. It is not good practice to freeze, cure and then back-pack. Frozen hams cure more quickly than fresh. Frozen hams are thawed in 15 deg. brine at a temperature of 106 degs. F. After about 12 hours the internal temperature is 34 degs., or the correct level for curing.)

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STRIPPING: The stripper round includes the pieces known as inside and outside hams and knuckles. Knuckle is separated by cutting through knuckle joint from under the round, loosening ment around shank bone, and pulling knuckle away. Round is then turned over and a cut is made a half inch below the gam. It is then split along the center down the bone, dividing it into an inside and outside. Excess fat is trimmed from the inside and outside hams.

The resulting three pieces are known as a beef ham set. The knuckles range

from 6 to 14 lbs. in weight; outsides, from 6 to 14 lbs., and the insides, from 8 to 19 lbs. Best quality dried beef is made from the insides and poorest from outsides. The 12-lb. pieces are considered the best weight.

Use of meat hooks and triers on beef ham sets should be avoided. These leave tears or openings in which soaking water may lodge, resulting in a greystreaked product.

CURING: Beef should not be placed in cure until the internal temperature has reached 34 degs. F. If necessary they should be held at 33 degs. until the internal temperature reaches 34 degs. Insides, outsides and knuckles are cured separately.

Hams are cured in clean, dry vats or tierces. Tierces should be tested for tightness and lined with cheesecloth before filling. Sprinkle the beef cuts

the pickle. About 286 lbs. of beef is packed in a tierce.

Formula for curing pickle varies in different plants. A good basic formula calls for 15 lbs. sugar and 6½ lbs. nitrate of soda to 100 gals. of 78-deg. salometer salt solution at 35 to 38 degs.

F. Another good formula is based on a 78 deg. salometer salt solution contains.

lightly with salt and pack carefully, so

that there will be proper circulation of

rate of soda to 100 gals. of 78-deg. salometer salt solution at 35 to 38 degs. F. Another good formula is based on a 78 deg. salometer salt solution containing 44 lbs. of sugar and 9 lbs. of nitrate of soda per 100 gals. Pickle is chilled to 38 degs. F. and 5 to 5½ gals. are used for each 100 lbs. of meat cured.

Dry cure is sometimes employed. The beef hams are rubbed with the cure, packed tightly in barrels and the barrels are filled with pickle. The beef is then held to cure at 26 to 28 degs. F. The tierces are overhauled twice by rolling. This is a slow method—requiring 90 days for knuckles and outsides and 120 days for insides—but does lessen the danger of spoilage.

If the product is packed in tierces for regular pickle curing, the tierce is headed up when the meat is well covered with the pickle. Where beef hams are cured in vats, the meat is kept down in the pickle by the use of cross slats fastened inside the vats just below the top edge. These are slipped out when the product is overhauled.

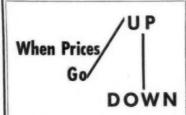
OVERHAULING: Overhaul hams or roll tierces on the 10th, 25th and 40th day in cure. If tierces are used, see that they are properly headed up and kept full of pickle. If more pickle is needed, it should be the same strength as the original solution. Overhaul tierces by rolling and shaking to separate the cuts and move them about in the pickle.

If dark spots appear on the meat, they are usually the result of packing too tightly or using an insufficient amount of pickle. Sometimes they result from careless overhauling or failure to overhaul; sometimes they result from unsanitary handling.

Time of cure is about seven days to the pound. Heavy insides require 75 to 85 days; heavy outsides, 65 to 75 days; knuckles, 65 to 70 days, and lighter sets, 10 days less. Knuckles cure most slowly because of the covering of skin.

STORING: If product is not used at cured age, transfer to freezer. Each tierce should be inspected to see that hoops are tight. Have all hoops redriven if loose and use hoop fasteners after they have been redriven. Be sure that each tierce is full of pickle.

EDITOR'S NOTE: Smoking and drying operations will be described in a later article.



Perhaps you have forgotten that:

A car of product sold at 1/8c under the market costs the seller \$37.50; at 1/4c under he loses \$75.00; at 1/2c under he loses \$150.00; at 1c under he loses \$300.00.

The same is true of BUYERS of carlot product. If they pay over the going market they stand to lose similar amounts.

It is vital to know the market when prices are fluctuating up or down.

THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE gives an exact reflection of the market and the market prices on each of the full trading days of the week.

Cost of this service for a whole year can be more than saved in a single carlot transaction made at 4c variation from actual market price.

Be abreast of a FREE MARKET by subscribing to THE DAILY MARKET SERVICE (\$72 per year, \$19 for 13 weeks). Write THE NATIONAL PROVISIONER, 407 So. Dearborn, Chicago 5, Ill., at once.

Services Placed Under RMPR 165 and GMPR

Supplementary Order 190, issued this week by OPA and effective October 30, revokes in all livestock and meat regulations all provisions relating to charges which may be made for specifically indicated services performed in connection with the sale, purchase, delivery, receipt or slaughter of livestock, or in connection with the sale, purchase, delivery, receipt or preparation for sale of any food or feed products processed or manufactured in whole or substantial part from livestock (domestic or imported).

The effect of this action is to transfer the pricing of such services to the General Maximum Price Regulation or Revised Maximum Price Regulation 165 in accordance with the respective jurisdictions of those regulations.

For example, the restraints on the charges to be made for custom slaughtering set forth in the meat regulations no longer obtain as a result of the issuance of Supplementary Order 190, but those who perform such services must determine their prices in accordance with the provisions of Revised Maximum Price Regulation 165. Similarly, the provisions concerning the charges which may be made for transporting livestock appearing in Maximum Price Regulation 469 and No. 574

are rescinded and charges for such service must be made in accordance with the provisions of Revised Maximum Price Regulation 165, except in instances where the transportation service is performed by a contract carrier. In the latter event the provisions of the General Maximum Price Regulation would obtain.

The GMPR and MPR 165 limit charges for services to the highest price at which such services were performed by the seller during the month of March, 1942. In those cases where such services were not sold in March, 1942, the seller is permitted to charge the highest price at which such service is offered and, in those cases, where the service was neither sold nor offered at that time, the seller is permitted to "borrow" the similarly established maximum of his closest competitor.

Supplementary Order No. 190 affects the following specifically named price regulations: RMPR 169 (beef and veal); RMPR 148 (pork); RMPR 239 (lamb and mutton); MPR 286 (sausage sold to war procurement agencies); MPR 389 (sausage at wholesale); MPR 398 (variety meats); MPR 469 (live hogs), and MPR 574 (live bovine animals). It also affects MPR 336, MPR 355, and MPR 394.

The revoked provisions in the commodity regulations generally served as measures taken in advance to prevent circumvention of the dollar-and-cents ceilings through subterfuge.

Trouble and Delay Ahead on Final Subsidy Claims

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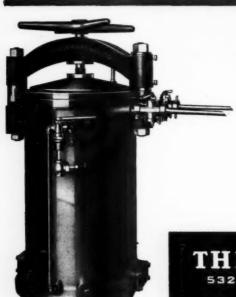
Trouble appears to be in store for a good many packers in connection with the final cleanup of subsidy claims. It is understood that the Reconstruction Finance Corporation in Washington has directed all of its regional offices to refrain from making payments on any livestock slaughter subsidy claims which are now pending, or which may be filed until such RFC offices have received, in writing, a statement by the appropriate regional office of OPA that the slaughterer has filed all necessary reports and that such reports show no violations which would affect subsidy payments.

This order probably will result in considerable delay in payment of October subsidies and, in some cases, September subsidies. (Some firms have not yet received their June subsidies.) OPA regional offices, in many cases, will have to check with district offices or Washington headquarters in connection with compliance reports which killers are required to submit.

A factor complicating the position of some companies may be the manner in which subsidies were suspended in mid-October. It has not been uncommon for packers to push their operations during the first part of the accounting period, and to pull down their averages into compliance during the second half. This was not possible during October.

In connection with special claims





Every possible feature of Safety, Sanitation and Easy Operation is incorporated in ANCO's improved line of 4 sizes of Sausage Stuffers. The safety rings, pistons and cylinders are made of Nickel-iron, polished to a glass-like finish. Unique pistons exert even pressure on rubber gaskets against smooth cylinder walls. Pistons and covers are quick operating type. Non-corrosive metal stuffing cocks and tubes are easily disassembled for cleansing.

Write for Complete Details

THE ALLBRIGHT-NELL CO.

5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

under Amendment 7 to Directive 41, by packers whose subsidies for the period from April 1 to June 30 have been held up because of non-compliance on bulls, it is pointed out that RFC has nothing to do with such claims so far as original jurisdiction is concerned, and that OPA regional and district offices do not handle the claims in original form. They should be made out and filed with Gilbert Gusler at OPA headquarters.

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OPA WANTS FINAL REPORT ON SLAUGHTER UNDER CO 2

The Office of Price Administration pointed out this week to both Class 1 and Class 2 slaughterers, and every person who custom slaughtered livestock in a plant subject to federal inspection, that the reporting requirements of Control Order 2 were not terminated by its revocation on October 15.

Inasmuch as Control Order 2 was revoked before the end of the October quota period, it is necessary that the Office of Price Administration obtain a final report covering slaughter during that portion of the October quota period when Control Order 2 was in effect. Therefore, the Revocation of Control Order 2 has been amended, as of October 30, to require the filing of a final report covering slaughter from the beginning of the October quota period through October 14, 1946. The latter report must be filed with OPA before November 15.

Under the provisions of Directive 41 of the Office of Economic Stabilization, failure to file reports required by Control Order 2, or slaughter in excess of authorized quotas, can result in the withholding of subsidy payments. It is important, therefore, that packers file all required reports if they have not already done so.

PACKER TIE-IN SALES CASE

U. S. District Judge Guy K. Bard this week at Philadelphia, Pa., ruled that Armour and Company was guilty on 17 counts in connection with charges that the company had required dealers to buy other products in order to obtain meat and butter. Acquittal verdicts were returned on six similar counts. Sentence was deferred until December 2, pending hearing of a motion for a new trial.

The court earlier in the week dismissed 23 counts upon motion of Assistant U. S. Attorney Joseph E. Gold. Judge Bard acquitted the company on a charge of conspiracy with 19 salesmen to force tie-in sales.

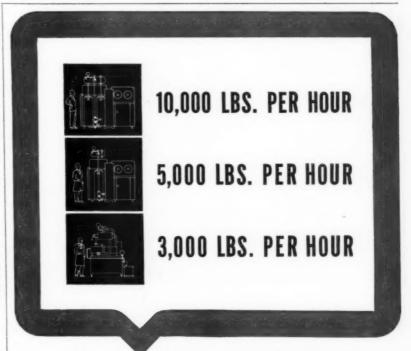
Commenting from Chicago, George A. Eastwood, president of the company, said the court ruling "has little significance beyond reaffirming the responsibility of a corporation for the acts of its employes. The court ruled, however, that five employes were shown by the evidence to have violated both the company instructions and OPA regulations."

ALLOCATION OF FATS AND OILS BY IEFC FAR SHORT OF WORLD'S REQUIREMENTS

The International Emergency Food Council announced this week the recommended allocation of fats, oils and oilbearing materials for the calendar year 1946. Previously only interim recommendations were made to facilitate shipping arrangements and provide for urgent current needs. The recommended allocation of fats, oils and oilbearing materials covers only imports and exports. The IEFC took into account stated requirements of all claimant countries and all supplies including production within each country.

The Council emphasized that world exportable supplies of fats, oils and oilbearing materials during 1946 fall far short of meeting import requirements. Import requirements submitted to the IEFC for 1946 totaled over 4,600,000 long tons in terms of oil. Supplies available to meet these requirements, however, total less than 2,500,000 long tons. Quantities of fats and oils recommended for import by the various claimants during 1946 from all sources are as follows:

United Kingdom, 818,100 long tons; United States, 354,000; Canada, 80,300; Belgium, 108,400; Denmark, 25,810; France 316,400, and all others 750,430 long tons.



Continuous, Closed Lard Processing to Fit Your Needs

THE original VOTATORS for lard processing have been redesigned and augmented to cover the rated hourly capacities shown above. Now there are even greater advantages in this continuous, closed, controlled lard processing method. Every packer owes it to himself to get complete information about the new VOTATOR models. If you want to produce more uniform lard in less time, less floor space, and with more economical use of refrigeration, write The Girdler Corporation, Votator Division, Louisville 1, Kentucky.

District Offices: 150 Broadway, New York City 7 2612 Russ Building, San Francisco 4 617 Johnston Building, Charlotte 2, North Carolina

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FEARN...Your key to fine flavored sausage from frozen meats and offal products

It takes all the skill of an artist to produce good looking, fine flavored sausage from today's runs of ingredients that have limited binding qualities, poor flavor, and shortage of skeletal meats. It takes skill . . . PLUS extra ingredients for enhancing natural flavors, increasing yields, improving binding quality and texture.

You'll find the special ingredients you need in the FEARN line. You can use them without changing your regular formulas, with the secure knowledge that your product will be better, your yields will be higher, and that you'll get extra profits that will more than pay for the Fearn ingredients you use. ing ing

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Up and down the MEAT TRAIL

Personalities and Events of the Week

• H. T. Quinn, sales manager at the Sioux Falls, S. D. plant of John Morrell & Co., has announced the resignation of R. M. Foster, present sales manager in charge of the company's Eastern and Southern divisions there. The resignation is to be effective November 16. Foster stated that he is leaving in order to enter another field of business, but did not announce his immediate plans. He is a son of G. M. Foster, president of Morrell. Mr. Quinn also announced personnel changes brought about by Foster's resignation: L. E. Winnett, will assume management of the Sioux Falls eastern sales division and will continue his present duties as manager of the central sales division there. V. M. Kleespies, now assistant manager of the savory foods division at Sioux Falls, will take charge of the southern sales division when Foster leaves.

• The first post-war National Food Exposition which was scheduled to be held at the Grand Central Palace, New York City, commencing October 28, has been cancelled indefinitely. It had been planned to have a large number of the important food manufacturers represented. The frozen foods field had intended to give a complete showing of all frozen foods available in New York City.

• Frans Krauch of N. V. Animalia Produkten, operators of a rendering and extraction plant at Denderleeuw, Belgium, has been in the United States for the past 30 days looking over new and modern equipment in meat packing and rendering plants here and visiting manufacturers of various types of packinghouse machinery and supplies. While in the East, Mr. Krauch visited at the New York office of the Provisioner and indicated that he will return to Belgium, leaving on the SS Ile De France on November 1.

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• Clyde Rosser, employe at the Fort Worth, Tex., plant of Armour and Company, recently received a legacy valued in excess of half a million dollars left to him by Minnie Rosser Weigle, an aunt whom he had never seen.

• The scarcity of shortening and soap is near an end as the result of increased marketing of hogs, according to a statement made recently by Thomas E. Wilson, chairman of the board, Wilson & Co. "Soap and shortening should be in good supply now that OPA has lifted fat controls," he said.

• In an opinion requested by Dr. W. J. Butler, Montana state veterinarian, Attorney General R. V. Bottomly held recently that the livestock sanitation

Institute Wins Trade Association Award

Competing with 23 other large trade associations, the American Meat Institute was among the eight winners of the American Trade Association Executives awards for outstanding trade association achievement.

The award was presented personally to Wesley Hardenbergh, president of the Institute, by H. B. McCoy, director, office of domestic commerce of the U. S. Department of Commerce, at the twenty-seventh Annual convention of the ATAE in Cleveland last month.

In an address given by Mr. McCoy in behalf of W. A. Harriman, Secretary of Commerce, he stated: "The award to the American Meat Institute was given by the jury especially for its public relations program which gave the public a clear idea during 1944 and 1945 as to where meat was going, why consumer rationing was necessary, what valuable services the industry had contributed during the war, and how high meat stands as a nutritive food."

The jury which selected the awards were: Henry A. Wallace and W. A. Harriman, past and present Secretary of Commerce; William L. Chenery, publisher of Colliers Weekly; Eric Johnston, representing the Chamber of Commerce of the United States; Ira Mosher, representing the National Association of Manufacturers, and Franklin B. Snyder, president of Northwestern University.

PRESENTATION OF ATAE AWARD

Wesley Hardenbergh, president of the American Meat Institute, receives from H. B. McCoy of the U.S. Department of Commerce, the award for outstanding trade association achievement, which was presented at the ATAE convention held in Cleveland last month.



board of that state has authority to make and enforce regulations prohibiting the public sale of diseased livestock, except animals already officially inspected.

The Sweetheart News, official publication of the Banfield Packing Co., with plants at Tulsa, Enid and Miami, Okla., Salina and Chanute, Kans., Springfield, Mo., and Fort Smith, Ark., recently celebrated its first anniversary. The publication takes its name from the Sweetheart brand used by the company in identifying and promoting its products.

• The national board of directors, National Hotel & Restaurant Meat Purveyors Association, will hold their annual meeting at Pittsburgh, Pa., early next spring. Newly elected officers of the association are: Howard G. Ziegler, president of C & W Ziegler, Inc., Pittsburgh, president; Peter H. Peterson, of Peterson-Owens, New York city, chairman of the board; John D. Chudacoff, owner of Los Angeles Meat Co., Los Angeles, Cal., first executive vice president; and Wm. H. Doe, president of Wm. A. Doe Co., Boston, Mass., second executive vice president.

• The Davis Packing Co., Estherville, Ia., is constructing a tunnel under a highway adjacent to the plant to facilitate moving of livestock from pens to the building. An 80-ft. smokestack is also being erected.

• Gerald R. Anastasi, a Denison, Ia., farmer, has purchased the sales barn of the Livestock Auction Co., also of Denison, for a reported \$25,000.

 Clarence G. Bergson, 45, divisional sales manager for the Rath Packing Co., Waterloo, Ia., died recently of a heart attack. He had been a Rath employe for 21 years.

• The Leonard Packing Corp., Sioux

City, Ia., has filed articles of incorporation with the secretary of state at Des Moines. Officers of the firm are: B. L. Weiker, president; J. C. Erickson, vice president; and Doyle Potts, secretarytreasurer. Capital is reported at \$100,-000. The same men have incorporated the Sioux City Commercial Feed Lots with capital of \$10,000.

• Dr. C. Robert Moulton, formerly consulting editor of THE NATIONAL PRO-VISIONER and well known to many

packers and sausage manufacturers, has joined staff the of Bjorksten Laboraindustrial tories, research chemists, Chicago, Ill., as a research associate. He received his doctorate from the University of Missouri in the field of nutrition and the chemistry of meat and meat animals. Remaining at the University, he



DR. C. R. MOULTON

became chief chemist, professor and head of the department. In the following decade he directed research on nutrition and health problems at the Institute of American Meat Packers. During these years he conducted research problems for meat packers, among which were studies on curing meats, canned meats and their processing, meat diets, nutrition, treatment of pernicious anemia, bacteriology and related subjects. Returning to the educational field, Dr. Moulton joined the science staff at Northwestern University and was curator of chemistry at the Museum of Science and Industry in Chicago. As advertising counsellor and consulting chemist in the food field, Dr. Moulton has participated in recent advertising and publicity campaigns of several nationally known products, and in the introduction of new products by well known concerns in the field of specialty food products of both cereal and meat origin. He is the author of numerous technical articles and books.

- Class I railroads had 8,343 new refrigerator cars on order October 1, according to a recent announcement by the Association of American Railroads. A total of 684 new refrigerator cars were put into service during the first nine months of this year.
- L. O. Burkholder, executive secretary of the Associated Meat Jobbers of Southern California, attended the recent meeting of the National Association of Restaurant & Hotel Meat Purveyors at Chicago.
- Pacific Cold Storage Co., Oakland, Cal., has announced completion of a \$60,000 meat and food locker and processing plant, containing 1000 lockers, at Niles, Cal.
- Patterson Cold Storage Co., Patterson, Cal., has begun construction of an addition to its main building in that city. The addition will provide space

for 300 lockers, and a meat cutting and Oscar Mayer & Co. Leases chill room.

- · A. K. Richter has been named head of the dairy and poultry operating department of Swift & Company, succeeding the late R. C. Sims, it was announced recently by N. R. Clark, vice president in charge of dairy and poultry operations. Jack Adams, a veteran of 31 years' service with the company, has been named as Richter's assistant.
- The first shipment of Mexican cattle destined for the U.S. since lifting of the quarantine was reported in the Juarez stockyards recently. Shortage of railroad stock cars and the light movement from Mexican ranches indicate that early volume will not be heavy.
- · Owen Bros. Packing Co., Meridian, Miss., recently started on a \$150,000 expansion program. The project includes erection of permanent buildings to house the firm's sausage plant and installation of cooler and freezer facilities.
- Swift & Company recently completed removal of its Atlanta, Ga., district offices to a new three-story addition to the company's building at 244 Peters st., in that city. A. H. Joiner, district manager, has announced that the addition will also provide room for a training school for Swift's salesman.
- · Zell M. Zilberbrand was sentenced to a 60-day jail term and the Family Soap Company, Inc., of Chicago, which he owns, was fined \$1,000 in U. S. district court by federal judge Philip L. Sullivan, after pleading guilty to illegal use of 3,380,469 lbs. of fats and oils in excess of war-time quotas, and other violations of WFO 42-B.
- The New Jersey Independent Retail Butcher's Association at a recent meeting in Newark bared plans for its entry into the slaughtering business, or pooling of buying power in order to purchase slaughtered livestock at lower prices. Joseph L. Vian, president, advised members to shop around for the best wholesale prices until further action could be taken.
- Burglars broke into the Augusta Provision Co., Augusta, Me., recently and made off with 600 lbs. of freshly killed meat, according to an announcement by Arthur McGee, owner of the
- Bert Clement, general manager of a slaughterhouse at Athol, Mass., appeared before the city's board of health recently to answer objectionable odor complaints by 31 residents in the vicinity of his plant.
- The San Francisco regional office of the OPA has announced moving its quarters from 1355 Parker st. to 47 Kearney st. in that city. All correspondence should be directed to the new
- · Representatives of the National Live Stock and Meat Board, Chicago, will discuss modern meat preparation methods at a meeting of Oklahoma restaurant men to be held in Tulsa, Okla., on November 13.

Kohrs Plant at Davenport

Frank Kohrs, president of Kohrs Packing Co., and Oscar G. Mayer, president of Oscar Mayer & Co., Inc., have announced that Oscar Mayer & Co., Inc. has leased the packinghouse of the Kohrs Packing Co. at Davenport, Ia, for a number of years. Mr. Mayer stated that the business will be continued under the name of the Kohrs Packing Co. with present employes of Kohrs retained.

The Kohrs family has been in builness in Davenport for 75 years, while Oscar Mayer & Co., Inc. have been in business in Chicago for 65 years. The friendship between the companies dates back to the founders of the two businesses. Henry Kohrs, founder of the Kohrs business, and Oscar F. Mayer, chairman of the board of Oscar Mayer, were pioneers in the meat packing business in Iowa and Chicago.

Mr. Kohrs announced that the Kohrs family will continue to operate the Kohrs Cold Storage Co. as at present

Mr. Mayer stated that his company will operate the Kohrs plant on the same high standard followed by the Kohrs management, maintaining the same quality of product and continuing without interruption the same standard of service to all customers.

- A new contract, retroactive to August 1, this year, was signed recently between 18 Greater Cincinatti, O., mest dealers and their 500 employe members of Amalgamated Meat Cutters & Butcher Workman Union, local 232. New features in the contract provide for a guaranteed work week of 40 hours, two weeks paid vacation after 3 years serice, and a checkoff of union dues. Wage rates were unchanged. Gus Juengling. jr., president of the Cincinatti Wholesale Meat Dealers Association, nounced signing of the contract.
- Walter Hughes, manager of the Frankton Provision Co., Frankton, Ind. announced recently that the firm wil hold a banquet for members of the company softball team which won the county championship.
- Frank W. Banfield, 66, president d the Banfield Frozen Food Co., Tulu. Okla., and a well-known figure in the meat packing industry, died at that at October 28 after a one-year illness. In was one of three brothers who came to Tulsa from Springfield, Mo., in 1995, after the sale of a successful meat pack ing business in the latter city, and arganized the Banfield Bros. Packing Ca. of Tulsa., also acquiring plants at Em and Fort Smith. About eight years at the partnership was dissolved and R.C. Banfield, present owner of the Banfield Packing Co., with headquarters in Tue bought out the interests of Frank and Charles, who continued in the fram food end of the business.
- Recent endowments to the University of Wisconsin at Madison include \$5,000 from the National Live Stock and Mail

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THE
HOLLYMATIC
ELECTRIC
HAMBURGER
PATTY
MAKER
Makes
1800 PATTIES
PER HOUR

- Each patty on a separate sheet of waxed paper
- Automatically molded, stacked and counted
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- Perfectly sanitary—no patty touched by hand
- Compact—only 18x18 inches at base
- \$850.00 F.O.B. Chicago, Stak-Kounter \$80.00 extra
- No juices lost
- ALSO MAKES STEAK AND PORK SAUSAGE PATTIES

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It is not surprising that Montgomery Elevator Company is first choice among leading meat packers and cold storage warehouses when elevator installations are contemplated. We understand the problems and needs of the industry—elevator equipment designed to do the job and built to withstand the chemical action of brine, blood, animal acids and vapors.

Best proof of Montgomery Elevator performance is our continuously growing list of customers in the packing industry and the fact that our first customer, way back in 1913, is still one of our best. We have made over 200 installations for this one customer, one of the world's leading packing companies, during this 30 year period.

If you are planning a specific project, Montgomery Elevator Company invites you to take advantage of the wealth of experience gained in meeting the exact requirements of scores of Packers. Write Dept. N-22.

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EASONIN

we do manufacture a complete line of uniformly full-flavored sausage seasonings that work wonders for your sausage, loaves and specialty products. Seasoning and Dry Soluble Flavors made from the world's finest natural spices and spice oils come to you in pre-measured bags of standard convenient sizes to fit your individual needs. Sold also in bulk.

Manufacturers of CONCENTRATED SEASONINGS

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NATURAL SPICE SEASONINGS

IMPORTERS AND GRINDERS OF PURE NATURAL SPICES *Write for your generous trial-size bag TODAY

TABLES AND CONVEYORS

STAINLESS STEEL

OUR SPECIALTY

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- Ham Boning Conveyor Tables • Meat Washing Conveyor Tables.....
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NOW IN OUR 26TH YEAR OF SERVICE

LIBERTY BEEF SHROUDS

HAM STOCKINETTES . BEEF BAGS BOLOGNA BAGS . FRANK BAGS



THE HOME OF Tuledge BEEF CLOTHING

THE CLEVELAND COTTON PRODUCTS CO. · CLEVELAND 14, OHIO ·

Board, Chicago, for the renewal of an industrial fellowship to study the nutritional value of meat. Oscar Mayer & Co., Madison, donated \$300 to provide for 4 scholarships of \$75 each in the short farm course.

· William S. Clithero, Armour and Company vice president in charge of livestock buying, resigned effective No. vember 1 because of ill health and has been granted an indefinite leave of absence. The board of directors of the company have elected Walter A. Netsch vice president to succeed him. Mr. Clithere entered the packing industry in the accounting department of Morris





W. S. CLITHERO

W. A. NETSCH

& Co. 32 years ago and was controller of that firm when it was taken over by Armour. He was elected vice president of Armour in 1932 and in 1939 all livestock buying operations were placed under his supervision. Mr. Netsch entered the employ of Armour in 1914 as a stock clerk and five years later was made sales manager for dressed sheep. In 1937 he was transferred to the buying side on small stock and later became Mr. Clithero's assistant in connection with all buying operations. Garvey L. Haydon will be assistant to Mr. Netsch in his new post.

- Chester J. Reid, advertising manager of Tobin Packing Co., Albany, N.Y., recently gave an address on the subject of "Meat and Romance" before members of the Kingsboro, N.Y., men's club. A 40-minute movie supplemented the discussion.
- Clarence M. Olson, head of Swift & Company's Pard dog food department, has been appointed chairman of the dog food division of the American Meat Institute. Mr. Olson joined Swift in 1918 and was made head of the dog food department in 1936. Under his direction, the Swift research laboratories have conducted extensive research in dog nutrition, with emphasis placed on canine balanced diet requirements. In conjunction with the research, a feet ing program for all dog breeds was started which now has been continued through many generations.
- The packing plant of Frye & Co., & attle, Wash., was the scene of a two alarm blaze recently when sparks free a burning rubbish heap ignited tar paper on a two-story ice house. One wall of the ice house was destroyed by earthquake earlier this year.

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TRADE MARK

THE QUALITY TRADE MARK



for Grinder Plates and Knives that Cost Less to Use

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole... one sided or reversible... equipped with patented spring lock bushing.

C-D TRIUMPH PLATES are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

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B. & K. KNIVES all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

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"Oscar" Being Awarded to Food Editors by AMI

This "Oscar" will be awarded by the American Meat Institute for superior



achievement by food page editors. The figure is that of Vesta, who in mythology was goddess of the hearth and fire and hence of the preparation of food. It was executed by Alex J. Ettl, wellknown sculptor who also did the figure of Ceres on top of the Chicago Board of Trade building. Announcement of the award was made by the Institue at the annual Food Editors Conference,

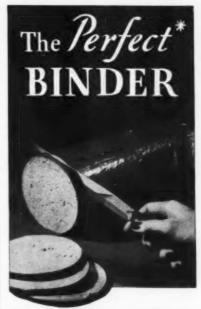
which was held at the Stevens Hotel in Chicago on October 31. According to Institute plans, three "Oscars" will be awarded each year, one to the food page editor in each of three classes doing the most outstanding job of presenting food page news. The three classes will be based on population of the cities in which the newspapers are located.

Swift Giving \$250,000 More for Food Research

Pointing the way to a better fed nation, Swift & Company has appropriated an additional \$250,000 for basic research in foods, agricultural and nutritional problems, Dr. R. C. Newton, Swift vice president in charge of research, announced this week. Swift directors have appropriated \$200,000 to provide grants-in-aid to universities and colleges for long-term basic research in foods and general agricultural problems, Dr. Newton said, and an additional \$50,000 for research in human nutrition.

"This marks the fourth year the foods and agricultural research appropriations have made," Dr. Newton explained. "A total of \$600,000 previously had been granted to 38 universities and colleges for these studies during the past three years. The nutritional studies are now in their sixth year, with a total of 36 nutrition fellowships placed in 28 schools since 1941."

Commenting on the need for basic research in the food industry, Dr. Newton said, "Support of basic studies of this type aims at the roots of some of the problems confronting our industry and ties in with the growing interest in nutrition."



FOR WIENERS, BOLOGNA, SPECIALTY LOAVES

because



By keeping the fat and moisture stabilized Special X Soy Flour holds the original freshness longer and reduces cooler shrinkage.

No "fat pockets" because Special X Soy blends completely with both fat and lean, holding them together as a compatible mixture.



BETTER TEXTURE The "meat-like" protein of Soy Flour improves texture and slicing quality by blending each little meat and fat particle together.

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AND SONS, INC.

DECATUR 80, ILLINOIS



Complete brokerage service to the Meat Packing Industry

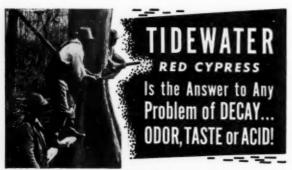
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...Its Superior Qualities Make It Ideal for a Wide Range of Industrial Uses

The Indians knew it, the Spaniards knew it, the French knew it, and those of English decent of the Southeastern regions have known for 150 years the superior qualities of Tidewater Red Cypress and its resistance to decay. Along the Atlentic Coastal Plain where lie burled cypress trees that grew over 100,000 years ago in the Pleisto-

cene Age, many of which have since been dug up, give mute evidence of the lasting qualities of cypress never equalled for its decay resistance. In more recent years industry has also learned that it licks the difficulties of odor, taste and acid. Tidewater Red Cypress has ALL the qualities you demand for many specific industrial demands.



CAN BE FURNISHED FROM ST. LOUIS STOCKS

FLEISHEL LUMBER CO.

LET'S GET TOGETHER IF YOU'VE GOT THE CANNED MEATS WE'VE GOT THE MARKET

As reputable whoiesale jobbers in canned meats, we're anxious to increase our sales volume. We handle leading products of many leading packers—and we've a ready market for yours, too.

What can you offer us in canned meats? No quantity is too small or too large—we'll buy a CASE or a CARLOAD.

Write or wire IMMEDIATELY.

MARTIN PACKING COMPANY

NEWARK, 3, N.J.

EARLY & MOOR, INC.

Sheep, Hog and Beef Casings

BOSTON 13, MASS.

SECRETARY ANDERSON NAMES NEW RESEARCH COMMITTEE

Secretary of Agriculture Clinton P.
Anderson has announced appointment
of an 11-man national advisory committee provided for in the new Research
and Marketing Act of 1946. The members of the committee are:

H. E. Babcock, Ithaca, N. Y.; Fred Bailey, Washington, D. C.; Robert Coker, Hartsville, S. C.; John H. Davis, Washington, D. C.; Chas. F. Kettering, Dayton, Ohio; C. W. Kitchen, Washington, D. C.; Albert Mitchell, Bell Ranch, New Mexico; James G. Patton, Denver, Colo.; Walter L. Randolph, Fayette, Ala.; H. J. Reed, West Lafayette, Ind., and Kerr Scott, Raleigh, N. C.

Appointment of the committee is in preparation for carrying out an expanded program of agricultural research and marketing services as directed by Congress. The new committee will consult with the Secretary of Agriculture on broad overall phases of this program. The act provides that the Secretary shall be chairman of the committee. The first meeting of the group will be called in November.

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Congress passed the legislation just before adjournment and no funds have yet been appropriated under its authorization. Planning and administering the program will require the cooperation of many federal and state agencies and private industry as well as farm groups. The department plans to call

FATS AND OILS FREED

All fats and oils, both edible and inedible, were freed from price control this week by the Office of Price Administration through the issuance of Amendment 72 to Supplementary Order 132, effective October 29. Fats and oils still on the ceiling list, which were decontrolled by the amendment, included inedible tallows and greases, all fat bearing and oil bearing animal waste material, linseed oil, coconut oil, fish oils and a number of other items.

upon these groups in the near future for aid in planning the work to be undertaken when funds become available.

The Research and Marketing Act of 1946 provides for a broad national program of research into basic laws and principles of agriculture and including research and services in connection with problems of marketing, transportation and distribution of agricultural products. The principal objective of the legislation is to assure agriculture a position in research equal to that of industry. Special emphasis is given to the development of new uses for agricultural products, the expansion of present uses, and the improvement of marketing facilities and services to promote a sound, distribution system.

END MORE WAR FOOD ORDERS

The U. S. Department of Agriculture has announced the revocation of 16 war food orders put into effect during the war to help meet special emergency food problems and requirements. The orders revoked, effective October 25, include:

WFO 59, delegation of authority to OPA with respect to rationing of fats, oils, and cheese; WFO 61, delegation of authority to OPA with respect to rationing of meats; WFO 84, policies and regulations governing requisitioning and disposal of food; WFO 111, limitations on refrigerated food storage facilities, and WFO 123, delegation of authority to OPA regarding slaughter controls.

SOAP SUBSTITUTE DEVELOPED

Development of an efficient soap substitute made from petroleum treated with sulphur, was announced recently by Dr. Chester M. Suter, associate director of the Sterling-Winthrop Research Institute, Rensselear, N. Y. The new method of sulfonating petroleums was used in Germany during the war to develop ersatz soap and cleaning agents. One of the substitutes developed, Merson, has good foam formation, excellent wetting quality, high cleansing power and stability in hard water, according to Dr. Suter.

H. H. EDWARDS, INC. ENGINEERS & CONTRACTORS

MATERIAL HANDLING EQUIPMENT

MEAT TRACK SYSTEMS

FURNISHED & INSTALLED

TRACK SCALES, TROLLEYS,

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MEAT PACKING EQUIPMENT

Authorized Distributors

Shaw Box Crane & Hoist Div. Manning, Maxwell & Moore

PEERLESS MONORAIL CO.

Monorail and Crane Systems, Cranes and Hoists 246 W. 14th ST. • NEW YORK II, N. Y.

Are You Interested in REDUCING PACKAGING COST?

Reduce your packaging cost and increase profits by producing your packages as inexpensively as possible - - - on PETERS economical set-up and closing machines.

These machines are doing a big job in many Lard and Shortening departments—eliminating hand labor—saving floor space and speeding up production.

Send us samples of the cartons you are using. Let us make recommendations for your specific requirements.



PETERS JUNIOR CARTON FORMING AND LINING MA-CHINE sets up 35-40 cartons per min., one operator. Can be made adjustable to handle several carton



PETERS JUNIOR CARTON FOLDING AND CLOSING MACHINE closes 35-40 cartons per min., no operator. Can also be made adjustable to handle several different cartons.

PETERS MACHINERY CO.

4700 Ravenswood Ave.

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		NET PRICES
E	250	Lb 34 F.P.M \$119.00
A	500	Lb17 F.P.M 139.00
G	500	Lb 34 F.P.M 169.00
B	1000	Lb11 F.P.M 169.00
C	1000	Lb17 F.P.M 189.00
		Lb 34 F.P.M 209.00
D	2000	Lb 9 F.P.M 189.00
K	2000	Lb17 F.P.M 209.00
P	4000	Lb 8 F.P.M 279.00
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Frames E, A, G, B, C, D—110-1-60, 220-1-60, 220-3-60, 440-3-60—J, K and P 220-3-60 or 440-3-60.

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Material Handling Equipment
Box 910 900 L Street S. Wa

Cedar Rapids, Iowa

Cooperative Plants

(Continued from page 11.)

and store about 1,500,000,000 lbs. of food, for over 3½ million families, of which about three-fourths are farmers. Meat and poultry, the survey indicated, account for close to 90 per cent of the total volume of food processed and stored—more than 1,350,000,000 lbs.

"Indications point to a continued expansion in the locker plant industry as soon as materials and equipment become more readily available," said Mr. Mann. "Many inexperienced people appear eager and willing to invest in this type of enterprise. No doubt, in some areas, this business will be over-expanded and failures will result."

Competition from home freezer cabinets, from retail stores handling packaged frozen foods, as well as from locker plants themselves may force locker operators to reduce charges and earnings, he stated. Sanitary regulations will be tightened in many states, while better service will be demanded.

Mann stated that in addition to storage, successful locker plants in the future will be forced to provide such services as slaughtering, chilling, wrapping, freezing, curing, smoking, lard rendering, sausage making, dressing and freezing of poultry and blanching and freezing of fruits and vegetables.

"In addition to these services," he continued, "the up-to-date locker plant should be in a position to store in bulk at zero temperatures commercially processed foods and act as a distributor to local retail stores, locker patrons, home freezer patrons, hotels and restaurants. Some plants, suitably located, may also find it profitable to process and freeze local surpluses on a commercial basis and some may operate retail establishments. The locker plant of the future should become the frozen-food center in many of our towns."

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Forty per cent of the existing locker plants are operated by corporations and partnerships and only 10 per cent by cooperatives, Mann said the survey revealed. "Grocery and meat markets," he said, "operate over 1/3 of the plants; ice and cold storage establishments 20 per cent of them; dairy and milk plants, ipper cent; other enterprises 9 per cent, with 19 per cent operated as independent enterprises. Farmers have from the beginning been the mainstay of locker plant patronage and will continue to be provided locker plants render them satisfactory service at moderate cost.

"Except during the recent war period, the locker business is not one of large profit. It does, however, perform a valuable service to farmers, as well as townspeople and in many respects lends itself ideally to cooperative action. Furthermore, the experience and training in food processing which the locker plant operation affords would seem to offer an excellent opportunity for farmers to expand these operations into larger commercial fields in the future."



Pesco Pete can supply the perfect tools for the heavy cutting and heavy grinding of the meat packing industry. He is ready to supply you with the following efficient services, for a small monthly PESCO SAW SERVICE Large hand saw frames, beef splitter frames, pig nose and scribe frames, designed for heavy duty. Sharp filed blades, individually wrapped and inspected perfect—ready for quick blade changes. PESCO BAND SAW BLADE SERVICE Machine-filed, inspected band saw blades to fit more than 40 types of meat and bone cutting machines. Pesco Pete will keep them repaired and supplied.

LARGE CHOPPER PLATE AND KNIFE SERVICE Made in sizes to suit your needs and ready for long and faithful service.



Pesco Pete will be pleased to give you complete details, or you may write dired.



PITTSBURGH-ERIE SAW CORPORATION

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PITTSBURGH, PENNSYLVANIA

BRANCH PLANTS: ST. LOUIS and LOS ANGELES

Preparation of Tripe

(Continued from page 10.)

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Before putting pieces in the cooker a worker tests them for tenderness. Pieces which appear to be cooked are placed in a cold water vat. After cooking, the tripe is chilled in cold water and placed on a table for final trimming and separation of regular from honeycomb tripe. The larger pieces of plain tripe are squared at this point. The packer reports that his extra effort in cleaning and squaring the product brings him a premium of about 2c per pound.

Five and one-half men (one man de-

lungs) handle the tripe from a daily kill of around 420 cattle.

In another plant the killing floor and gut room are separated by a wall. The power viscera lift is loaded on the killing floor side of the wall and dumps the paunch and guts on the first work table on the other side of the partition. Here the knife man removes the caul fat, sliding the fat to a continuous spray wash table, and separates the paunch proper from the rennet, peck and intestines. The latter products are placed in a charge truck and taken to the inedible rendering department by the same worker.

The paunch is moved along to another worker who slits it and empties

CAUL FAT FROM RILL FLOOR

CAUL FAT WORK TABLE

FLUSHING
TABLE

LIMBRELLA
LILAMER

IMEDIBLE CHARGE TRUCKT

BARRILS POR FIRISHED PRODUCTS

SCALDER

FIGURE 4: ANOTHER SETUP

the contents, washing both the inside and outside of the paunch by means of special sprays which flush it from above and below.

After cleaning with a curry knife on the umbrella washer, the cleaned paunches are hung on hooks around the base of the washer. When enough have accumulated they are put in the scalder by the worker who empties them.

Scalding and scraping involves an initial wash of about 15 minutes in water containing one scoop of detergent, a second wash of about 10 minutes, a 5-minute hot water rinse and a final rinse with cool water. This house does not cook its tripe. The finished product is placed in steel barrels and taken down to the offal cooler where it is separated into honeycomb and regular and packed. The packer has considered chuting the finished tripe to the offal cooler but rejected it because of the danger of soiling the product.

This packer is handling the tripe from 300 head of cattle per day with three men.

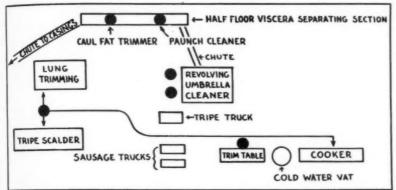


FIGURE 3: FIRST WORK DONE ON MEZZANINE



TO INCREASE YOUR PLANT OUTPUT OF PRODUCT, FIRST OPEN THE BOTTLE-NECK OF REFRIGERATION CAPACITY.

Install the NIAGARA AERO-PASS CONDEN-SER and your refrigeration plant operates with a smaller differential between suction pressure and head pressure, gaining for you both an increase in capacity from your compressors and important savings in expense for power.

The New NIAGARA AERO-PASS CON-DENSER offers its advantages protected from the danger of loss through shut-downs and maintenance troubles. The 10-year record of Niagara Condensers for dependable full capactity operation is unequalled.

Write, today, for the details of construction, operation and power and water savings. Ask for Condenser Bulletin 101-NP.

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Over 30 Years of Service in Industrial Air Engineering
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Field Engineering Offices in Principal Cities

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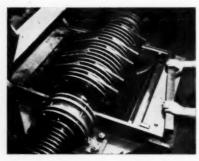
AERO-PASS CONDENSER

*Trade-mark Registered for the Niagara Condenser with the patented Duo-Pass, Oilout and Balanced Wet Bulb Control.

NEW EQUIPMENT and Supplies

HEAVY DUTY HAMMER MILL

Addition of a new, heavy-duty model hammer mill to its line of 16 standard types, has been annnounced by the



Buffalo Hammer Mill Corp., Buffalo, N. Y. The new model is designed to grind, crush, shred, defiberize and hash materials used in many industries.

The hammer mills break material by blows of several batteries of revolving hardened steel hammers at 1,000 to 7,500rpm.; material is hit while suspended in mid air in order to eliminate heat generation through friction. The new model is 47 in, high, has a base of 53 x 38 in., and a charge opening 24 x 30 in. It is protected from damage by a built in trap which extracts foreign substances after they enter the mill. Steel plate welded construction provides design flexibility for both standard and special models. Mills are available from 1/2 to 200 hp. and in speeds of 1000 to 7500 rpm.

FROZEN FOOD CABINETS

Paley Manufacturing Corp., Brooklyn, N. Y., recently announced production of a new line of self-service frosted food cabinets, available in center aisle and wall type models and claimed by the maker to do an efficient cooling job and present an attractive display.

Cabinet liners used for cooling are specially fabricated Kold Hold plate type evaporators designed for sharp freezing and for holding frozen foods at desired temperatures. Each cabinet has a 20 cu. ft. capacity liner with infratex baked enamel finish and a sheet steel bottom. Refrigerant may be either methyl chloride or freon. Standard connections for the liners are 1/2 in. O.D. copper tubing.

Overall dimensions are: length, 84 in.; height, 75 in.; and width, 33 in. Superstructures are removable for shipping. The enameled steel cabinets are rust proof and moisture proof at the seams; plate glass mirrors are employed plus indirect lighting of the fluorescent type.

NEW ROTARY PUMP

Thomson Pump & Equipment Co., Inc., Los Angeles, Cal., has announced development of a new rotary type pump constructed with two impellers that operate at slow speeds without churning action, vibration or agitation and are designed to run on vacumns up to 29 in. and pressures of several hundred lbs.

The large internal pumping chambers permit pumping of liquids containing foreign matter or solids without jamming the pump or crushing the material. Impellers are so designed and mounted as to create a floating balanced position within the pump, reducing wear. The rotor is of inverted bearing construction and the seal is a spring loaded type with metal sealing rings. Pumps are available in iron, nickel alloy and stainless steel. Industrial models have dual intake or discharge ports.

FOLDING STEP LADDER

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M. and M. Manufacturing Co., Pittsburgh, Pa., recently announced development of a new line of low price aluminum folding step-ladders for industrial use. Constructed of an aluminum alloy with tensile strength of 37. 000 lbs. per sq. in. and fitted with safety



rubber treads, the ladders are available in 3, 4, 5, and 6 ft. heights and weigh approximately 1% lbs. per ft. of height. All except the 3 ft. ladder come equipped with bucket rests. They are produced to sell in car-load lots at prices ranging from \$6.15 to \$10.30 each, f.o.b. factory.

INSECTICIDE DISPENSER

Development of the Hydro-Mist vaporizer, a completely automatic insecticide dispenser requiring no attention while in operation, has been announced by West Disinfectant Co., Long Island city, N. Y. It is claimed that one filling of the unit with vaposector fluid will effectively control roaches in an area of 50,000 cubic ft. and positively kill flying insects within that area.

Simple operation is a feature of the new unit. After clean soft water and the insecticide fluid have been put into it, the unit is plugged into either an AC or DC outlet. A time clock may be set to regulate the length of time the dispenser will operate. A nozzle adjuster screw regulates the density of the spray.

The dispenser stands 13% in. high, is 10% in. long and 8 in. wide. Approximate weight is 12 lbs. It is equipped with a carrying handle, visible water gauge, indicator light and hinged cover for easy filling. It operates on 110-120 volts AC or DC current.

upon request.

LANCASTER, ALLWINE & ROMMEL

REGISTERED PATENT ATTORNEYS Suite 468, 815-15th Street, N. W.

WASHINGTON 5

Patent and Trade-Mark Practice before U. S. Patent Office.

Validity and Infringement Investigations and Opinions.

Booklet and form "Evidence of Conception" fowarded

New Trade Literature

Steel Table Equipment (NL-319) .-Phil Hantover, Inc., has issued a brochure describing a new line of steel table equipment now available for immediate delivery. The four-page bulletin contains photographs and data on trimming tables, utility tables, sausage stuffing tables, bake pans, ham boilers and meat loaf molds. Dimensions of each model, which may be had in standard or special sizes, are given. All equipment is of stainless steel construction, but bake pans can also be procured in monel metal .- Phil Hantover.

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Air Compressor (NL 321).-Kellogg Division of American Brake Shoe Co. has released a folder describing its new theory of compressed air distribution. The four page bulletin furnishes engineering data and describes advantages of the Kellogg-American onthe-spot air decentralized compressor system. It explains the special features of reduction in power and operating cost, greater flexibility and elimination of long pipe lines for industries, such as meat plants, which employ compressed air in different operations. Charts showing pressure volume and electrical power data are included .-American Brake Shoe Co., Kellogg Division.

Boiler Feed Water Regulator (NL 322).-An eight-page bulletin complete with photographs and descriptive copy explains installation and operation of Northern Equipment Co. steam-flow type of water feed regulator. It brings out the necessity for close stabilization of water level in conditions where boilers are subject to fluctuation because of varying steam pressure demands. The bulletin describes the advantages of a water regulator which is responsive to changes in rate of steam flow as well as to variations in drum water level and includes charts showing fluctuations in steam output and stabilization of water level through use of the flow-master regulator.-Northern Equipment Co.

Remote Control Systems (NL 336) .-Remote indicating control systems are explained in a new 12-page booklet recently released by the manufacturer. The amply illustrated brochure explains how transmitters, receivers and indicators are constructed and gives details of their operation. Special features claimed for the systems are adequately explained and illustrated by means of charts and photographs. Specifications are listed in chart form.—Allis-Chalmers

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (11-2-46.)

Nos	 	
Name	 ********	
City		

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It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it preseasons as it cures. In addition, the NEVER-FAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouthmelting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

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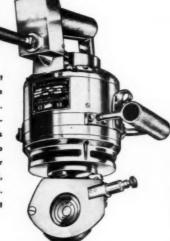


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PORK SCRIBE SAW

All B & D Machines are precision-built to exacting high standards. They increase yields, save money, time and labor . . . with a minimum of servicing and replacing of parts. Each model undergoes countless rigid tests before going into production. B & D Machines are your logical choice because they are practical. convenient and economical to operate. Place your order NOW for delivery at earliest possible date.



An Electric Motor Driven Machine Designed Especially for Scribing Pork

Ask also about Combination Rumpbone Saw & Carcass Splitter • Beef Rib Blocker . Ham Marking Saw+Hog Backbone Marker • Beef Scribe Saw

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Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas

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• If your salt doesn't meet your needs 100%, we'll gladly give you expert advice based on your individual requirements. No obligation. Just write the Director, Technical Service Dept. IY-6.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.

OUR 65TH YEAR

BERTH. LEVI & CO., INC.

THE CASING HOUSE

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LONDON

BUENOS AIRES AUSTRALIA WELLINGTON

PROVISIONS AND LARD Weekly Review

FEDERALLY INSPECTED MEAT PRODUCTION REACHES RECORD LEVEL DURING WEEK ENDED OCTOBER 26

Meat production under federal inspection during the week ended October 26 at 484,000,000 lbs. was greater than for any comparable period shown in detailed records of the War Meat Board and the USDA. Output during the week exceeded by more than 40,000,000 lbs. the tonnage handled during those weeks of January and February, 1944, when packers were practically drowned in a flood of hogs.

Inspected production for the week ended October 26 was 82 per cent above the 265,000,000 lbs. produced in the preceding week and 57 per cent in excess of the 309,000,000-lb. output recorded for the corresponding week of last year.

Slaughter of cattle under federal inspection for the week was estimated at 462,000 head, 66 per cent above 279,000 reported a week earlier and 32 per cent above 351,000 in the corresponding week in 1945. Beef production was calculated at 210,000,000 lbs., compared with 120,000,000 lbs. for the preceding week and 162,000,000 lbs. a year earlier.

Hog slaughter was estimated at 1,432,000 head, 122 per cent above 645,000 head slaughtered during the preceding week and 139 per cent above 600,000 for the same week in 1945. Estimated

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production of pork was 222,000,000 lbs., compared with 107,000,000 lbs. a week earlier and 100,000,000 lbs. for the corresponding week last year.

Lard production totaled 28,200,000 lbs., compared with 16,600,000 lbs. last week and 17,200,000 lbs. in the same week last year.

Calf slaughter was estimated at 212,-000 head, 43 per cent above 148,000 last week and 3 per cent above 206,000 last year. Output of inspected veal for three weeks under comparison was 28,000,000 lbs., 18,200,000 lbs., and 28,400,000 lbs., respectively.

The number of sheep and lambs slaughtered for the week was estimated at 546,000 head, 22 per cent above 449,000 for the preceding week and 24 per cent above 442,000 for the same period last year. Production of inspected lamb and mutton in the three weeks under comparison amounted to 24,000,000, 19,-800,000 and 19,000,000 lbs., respectively.

The following table shows numbers of livestock slaughtered, meat and lard production and average weights of slaughter under federal inspection for the week ended October 26, with comparisons:

Stock Handler Strike Averted at Chicago

A threatened strike by 450 members of the United Packinghouse Workers, CIO, at the Chicago stockyards was averted this week when the union unanimously accepted a company offer providing for a 10c per hour wage increase, Frank Monaghan, president announced.

The offer was made by the company late this week at a meeting conducted by Commissioner Walter J. Munro of the United States conciliation service. The offer provides that the increases be retroactive to August 1, that the union's contract run until August 11, 1947, when other union contracts on behalf of 200,000 production and maintenance employes of the nation's meat packers also expire, and gives the union the right to reopen the contract once after April 1, for additional wage increases.

Previously, the company had offered wage increases of 4½c an hour, which the union rejected. The union had asked increases of 16c an hour, retroactive to July 1, and had threatened to strike by Monday unless the company increased its wage offer.

HOG WEIGHTS AND COSTS

Average weights and costs of hogs at six markets during September, 1946, and September, 1945, as reported by the U. S. Department of Agriculture.

		ROWS GILTS	80	ws
	Sept., 1946	Sept., 1945	Sept., 1946	Sept., 1945
Chicago	\$16.25	\$14.75	\$16.25	\$14.00
Stk. Yds Kansas City Omaha St. Joseph St. Paul	15.95 15.90 15.95	14.70 14.50 14.45 14.50 14.55	16.20 15.94 15.90 15.95 16.00	13.95 13.75 13.70 13.75 13.80
		ROWS GILTS	80	WS
	Sept., 1946 lbs.	Sept., 1945 lbs.	Sept., 1946 1bs.	Sept., 1945 lbs.
Chicago St. Louis National	243	294	387	410
Stk. Yds Kansas City Omaha	201 247 255	230 251 305	366 361 356	395 373 380
St. Joseph St. Paul	219 242	249 288	357 345	376 388

FINANCIAL NOTES

General Foods Corp. reports net income for the third quarter of the present fiscal year at \$4,683,529, equivalent to 84c per share on common stock. The figure compares with net of \$3,228,939, or 58c per share, for the same period last year. Net sales in the third quarter were reported at \$76,491,113, against \$61,184,440 for the third quarter of 1945. Net earnings for nine months ended September 30 totaled \$13,119,383.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

	Vee nde		Bee	ef	v	eal	Lamb		Po (excl.	rk lard)	Total Ment
			mber 1,000	Prod. Mil. lb.	Numbe 1,000		Number 1,000	Prod. Mil. lb.	Number 1,000	Prod. Mil. lb.	Prod. Mil. lb.
et. 1	19,	1946 1946 1945	279	209.7 120.2 162.1	$\frac{212}{148}$ $\frac{206}{206}$	28.0 18.2 28.4	546 449 442	$24.0 \\ 19.8 \\ 19.0$	1432 645 600	$\begin{array}{c} 222.0 \\ 107.1 \\ 99.5 \end{array}$	483,7 265,3 309,6
				A	VERAG	E WEIGH	ITS-LB	8.		LARD	PROD.
	ree	d	Cattle ive D	le ressed	Cal.		Sheep & Lambs		Hogs e Dresses	Per 100 Lbs.	Total Mil. Lbs.
et. 2		1946 1946 1945	895 873	454 431 462	239 222 238	132 123 138	96 96	44 24 44 27 43 27	6 155 1 166	8.0 9.5 10.6	28.2 16.6 17.2

I C RAILROAD COMPLETES FIRST ALUMINUM REEFER

Construction of the first lightweight all-aluminum refrigerator car in the Illinois Central Railroad shops at McComb, Miss., was announced recently by Wayne Johnston, president of the road. Described as purely an experimental project, Johnston said that further use and development of the cars will depend on the results of tests being conducted to determine whether its cost will be sufficiently offset by its preservation advantages to warrant its substitution for present type steel-wood cars.

The all-aluminum fibre insulated car, employing forced air circulation, is approximately half again as expensive to

build as the old style car. It is also about 30 per cent lighter. Johnston stated that company officials were satisfied with experiments so far and predicted that this "railroad refrigerator car of the future will provide more efficient and dependable transportation of perishables."

It was explained that the cars will be constructed as all-purpose railroad vehicles so that they can be quickly transformed from refrigerator cars to box cars satisfactory for carrying merchandise and "greatly improving loaded movement in both directions—the railroad ideal."

Meat contains most of the minerals needed for good nutrition.

You'll Find EXTRA SATISFACTION PUMPS "by Aurora"



No matter how exacting your requirements, there is a size and type of Aurora Centrifugal or Apco Turbine-Type Pump to handle it PERFECTLY. Products of experience. Built by exclusive makers of fine pumps.

Aurora Deep Well Turbines for all conditions—4" to 24"





Type AD Hor. Split Case, Two Stage Centrifugal



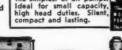
NSA Aurora Centrifugal Sump Pump

OD Hor. Split Case Double Suction Single Stage Centrifugal



Type G M C Close-Coupled Centrifugal

Apco Turbine-Type Pumps. The simplest of all pumps. Ideal for small capacity, high head duties. Silent, compact and lasting.











Return Unit Write for CONDENSED CATALOG M or See Our Catalog in SWEETS.

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DANIELS MANUFACTURING RHINELANDER, WISCONSIN CREATORY . DESIGNERS . MULTICOLOR PRINTERS MEAT AND SUPPLIES PRICES

WHOLESALE FRESH MEATS CARCASS BEEF

Week ended Oct. 31, 1946 per lb. BEEF CUTS

secce min, grown,
Steer loin, commercial40@62
Steer round, choice50@55
Steer round, good
Steer rib, choice
Steer rib, good
Steer rib, commercial42@47
Steer rib, utility
Steer sirloin, choice87@90
Steer, sirloin, good
Steer sirloin, commercial
Steer chuck, choice40@44
Steer chuck, good
Steer chuck, commercial
Steer brisket, choice
Steer brisket, good
Steer back, choice
Steer back, good
Fore shanks
Hind shanks
Beef tenderloins
Steer plates
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BEEF PRODUCTS

Brains					۰								٠									156	m)
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Livers.		u	n	b	1	e	n	1	ĺs	t	16	×	ı									38	\tilde{a}
Kidney	7 9	ı																				18	a)
Cheek																							
Lips .																							
Lungs																						. 5	ā
Melts																						. 5	ĕ

FRESH PORK AND PORK PRODUCTS

Reg. pork loins,
und, 12 lbs
Picnics
Skinned shidrs., bone in33@35
Spareribs, under 3 lbs40@41
Boston butts, 3/8 lbs38@40
Boneless butts, c. t60@62
Neck bones
Pigs' feet, front
Kidneys
Livers22@25
Brains
Ears11@14
Snouts, lean in

SAUSAGE MATERIALS Reg pork trim (50% fat) 32@35

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VEAL-HIDE ON Choice carcass .33@35 Good carcass .30@33 Commercial carcass .26@29 Utility .22@25

C	ALF		
Choice, 225 to 300	lbs.	 	.30@3
Good, 225 lbs. do	wn	 	25@2
Commercial		 	22@2

LAMBS

Choice	lamb	Œ						۰	0		۰			۰	۰				45	6	4
Good la	mbs										۰							,	42	0	4
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SAUSAGE CASINGS

(F. O. B. Chicago) (Prices quoted to manufacturers of sausage.)

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Chicago

Beer casings;	
Domestic rounds, 1% to 1½ in., 180 pack45 Domestic rounds, over	@50
1½ in., 140 pack85 Export rounds, wide.	610
over 1½ in	001.5
1% to 1% in	682
1% in. under	@1.00 @11 @12 @ 6 @12
2 in. 1.4 Middle, select, wide, 2@2½ in. 1.6 Middles, select, extra, 2½@2½ in. 1.7 Middles, select, extra, 2½ in. & up. 2.0	001.T 501.00
Dried or salted bladders, per piece: 12-15 in. wide, fiat10 10-12 in. wide, flat6 8-10 in. wide, flat4	6.1
Pork casings: Extra narrow, 29 mm. & dn. 2. Narrow mediums, 29@32 mm. 2. Medium, 32@35 mm. 2. Medium, 35@38 mm. 2. Wide, 38@43 mm. 2. Extra wide, 43 mm. 1. Export bungs 28 Large prime bungs 22 Medium prime bungs 16 Small prime bungs 10 Middles, per set 27	75 @ 3. 00 15 @ 2. 50 10 @ 2. 40 15 @ 2. 25 15 @ 2. 15 15 @ 2. 15 15 @ 2. 15 15 @ 2. 15 16 0. 19

OLEOMARGARINE

	-
White domestic, vegetable.	34
White animal fat	42
Water churned pastry	81%
Milk churned pastry	32%

CURING MATERIALS

C	wt.
Nitrite of soda (Chgo. whse) in 425-lb. bbls., del	8.00 12.00 13.00
Large crystals	4.00
Pure rfd. powdered nitrate of	1.00
sodnunq	model
Salt, in min. car of 80,000 lbs.	
only, f.o.b. Chgo., per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.7
Rock, bulk, 40 ton cars	8.8
Sugar-	
Raw, 96 basis, f.o.b.	
New Orleans	5.3
Standard gran., f.o.b. refiners	
(2%)	6.16
Packers' curing sugar, 250 lb.	
bags, f.o.b. Reserve, La.,	W 40
less 2%	5.5
Dextrose, in car lots, per cwt.,	4.9
(cotton)	4.7
in paper bags	20.00
SPICES	
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SPICES		
(Basis Chgo., orig. bbls.	, bags Vhole	
Allspice, prime Resifted	28 29	20
Chili powder	20 22 20	2000
Mace, fcy. Banda East Indies		41
West Indies		34 32 30 15
West India Nutmeg Paprika, Spanish Pepper, Cayenne		22
Red No. 1		55

SEEDS AND HERBS

							6	FORDS
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Caraway	seed					33		20
Cominos	seed				0	50		-
Mustard :	sd., f	Cy.	ye	1.		28		**
Americ						28		60
Marjoram	, Chi	lean			0	20		20.00
Oregano .						18		31

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

	CAS	H PRICES	
CAR F.	LOT TRA	DING LOOSE IN CAGO OR CHICA	BASI AGO
TH	URSDAY	OCTOBER 31,	1946
	REG	ULAR HAMS	
		Fresh or Frozen	S.P
10-12		40n 39n	42n 41n 40n 40n
	BOIL	LING HAMS	
		Fresh or Frozen	S.P
16-18 18-20 20-22		39n 39n 39n	42n 42n 42n
	61713	INED HAMS	

ALCII BRIGES

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45 @50 85 @30 1.10@1.5 80 @85 90 @1.60 9 @11 11 @12 5 @ 6 10 @12

1.40@1.00

1.60@1.75 1.75@1.9

2.00@2.25

2 .2.75@3.00 2 .35@2.50 2 .2.20@2.40 2 .15@2.25 1 .85@2.15 28 @30 22 @24 .16 @19 .10 @11 .27 @30

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N. Y.:

N. Y.:

8.00
12.00
13.00
14.00
(soda. 4.00
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unquoted
) lbs...
r ton:
1...
12.70

refiners 60 lb.

4.89

bags, bales.

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ERBS

A .. r cwt., 4.8

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ï								ì		42n		
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í								ì	39@40	41n		
n									38@39	40n		

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Plates		29 25	30	29 @ 31

						Fresh or Frozen	n S.P.
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6-	8					31@32	33@34
8-1	Θ					31@32	83@34
10-1	2			٠		31@32	33@34
12-1	4		۰			31@32	33@34

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16-18											34
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20-25				ì	ì				30@	31	34

NEW YORK MEAT PRICES

Oct. 30, 1946

DRESSED	BEEF	CARCASSES

FRESH PORK CUTS Western

23
04
64
13
14

KOSHER	BEE	F CUTS	
Cow, commercial		356	940
Steer, heifer, uti	lity	304	736
Steer, helfer, con			
Steer, heifer, goo			
Steer, heifer, che			

O-4 20 1010	w estern
Oct. 30, 1946	Pork loins, fresh, 12 lbs. dn58
City Dressed	Shoulders, regular41 Butts, regular 3/8 lbs58
teer, heifer, choice45@50	Hams, regular, under 14 lbs52
teer, helfer, good	Hams, skinned fresh, under 14 lbs
teer, heifer, commercial38@40	Picnics, fresh, bone in40
ow, commercial	Pork trimmings, ex. lean
	Spareribs, medium38
	Bellies, sq. cut, seedless, 8/1248
KOSHER BEEF CUTS	Pork loins, fr., 10/12 lbsNone
	Shoulders, regular None
Steer, heifer, fore, choice45@50 Steer, heifer, fore, good40@45	Butts, boneless, C. T None Hams, regular, under 14 lbs None
Reer, heifer, fore, common36@40	Hams, sknd., under 14 lbsNone
steer, hfr., tri., choice40@45	Picnics, bone in None
Steer, hfr., tri., good	Pork trim, ex. leanNone Pork trim, regularNone
Steer, hfr., tri., utility28@30	Spareribs, mediumNone
Steer, hfr., reg. chk., choice48@52 Steer, hfr., reg. chk., good45@48	Boston butts, 3/8 lbsNone
100 cus., good 1000 10	Bellies, sq. cut, seedless, 8/12None

USDA REMOVES IMPORT CONTROL FROM NINE MORE FOOD PRODUCTS

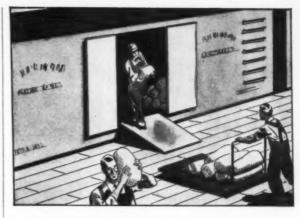
The U.S. Department of Agriculture has announced removal of nine additional food commodities from import control through an amendment to WFO 63. The amendment leaves only 60 food commodities under WFO 63. Commodities just removed from import controls include pepper, nutmeg, mace, olive oil and edible and inedible ouricury oil.

In addition, the Department announced that it will grant import licenses more freely for in-transit shipments of 11 commodities through the United States to foreign destinations. These commodities include meat and all types of oil cake and oil cake meal.

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended October 26, 1946:

	Wee	26 we	
Cured ments,	pounds 5,380,0	00 4,984	,000 7,799,000
rress meats.	pounds	13,031	,000 33,592,000
Lard, pounds	815,0	00 552	889,000



Every shipment you make meets your same high standards

A pat on the back of America's packers! How heartily you deserve it. For every shipment you make of America's precious meats always meets the same high standards you have set for yourself. No wonder then that we makers of Adler Stockhaster are partial overally and the set of the same had been set of the same and the same had been set of the same and the same are partial overally same as the same are partial overally same Adler Stockinettes are patting ourselves on our backs over the fact that you've endorsed our top quality Stockinettes for 23 years, that the top uniformity of Stockinettes has merited such wide usage. We are glad to be a part of your great efforts.

SELLING AGENT FOR STOCKINETTES

Better Seasonings Make Better sausage

use

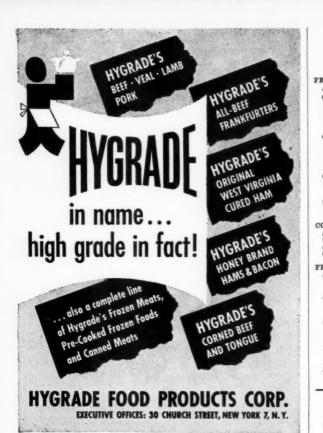
Angeline Brand

manufactured by

H. Schlesinger

631-633 Towne Avenue Los Angeles 21, California

Samples on Request





M&M HOG

REDUCES COOKING TIME . . . LOWERS RENDERING COSTS

ones, carcasses and viscera are reduced to small, uniform pieces that readily yield their fat and moisture content. Greatly reduced cooking time saves steam power and labor . . . increases the capacity of the melters. If you are interested

in lowering the cost of your finished product, Investigate the new M & M HOG, There's a size and type to meet your need. Write today i

MITTS & MERRILL

Builders of Machinery Since 1854 1001-51 S. WATER ST., SAGINAW, MICH.

WESTERN DRESSED MEATS

NEW YORK

OCTOBER 29, 1946

RESH BEEF-STEER AND HEIFER:	FRESH SPRING LAMB & MUTTON:
Choice:	
400-500 lbs	0-55.00 SPRING LAMB:
500-600 lbs 50.00	
600-700 lbs 50.00	0-55 00
700-800 lbs 50.00	0.55.00 30-40 lbs
100-000 400	40-45 lbs 50 00.87 6
Good:	45-50 lbs 50 60.57 6
400-500 lbs 41.00	
500-600 lbs 41.00	
600-700 lbs 41.00	
700-800 lbs 41.00	17.00
100-500 108 41.00	30-40 IDB 47 00.33 a
Commercial:	40-45 lbs 47.00-55 a
	45-50 lbs 47.00.5x o
400-600 lbs 35.00	50-60 lbs 47.00.55 a
600-700 lbs 35.00	Commercial, all wts 43.00.49.6
Utility:	Utility, all wts 37.00-42.0
400-600 lbs 32.00	
ow:	MUTTON (EWE), 70 lbs. Dn.
Commercial, all wts 31.00	0-35 00 Good 21.00-26.0
Utility 26.00	
Cutter None	
Canner None	
Cannet	
RESH VEAL, Carcass Basis1:	FRESH PORK CUTS: Loins No. 1
Choice:	(BLADELESS INCL.):
50-170 lbs 38.00	0-48.00 C 10 The
170-275 lbs 38.00	0-48.00 S-10 lbs
Good:	10-12 108
50-170 lbs 34.00	0-44.00 12-15 lbs 54.00-00.0
170-275 lbs 34.0	0-44.00 16-22 lbs 50.00-35.0
Commercial:	Shoulders, Skinned, N. Y. Style:
50-170 lbs 30.00	0.36.00
170-275 lbs 30.0	
	Butts, Boston Style:
Utility:	Butts, Boston Style:
50-170 lbs 24.00	0-30.00 4- 8 lbs 49.00-60.0
170-275 lbs 24.00	0-30.00
Cull, all wts Non-	

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniatos

Ammoniates	
Ammonium, sulphate, bulk, per ton, f.o.b. production point Blood, dried 16%	\$30.00
per unit of ammonia	10.00
Unground fish scrap, dried,	
60% protein nominal f.o.b.	
Fish Factory, per unit	2.00
Soda nitrate, per net ton, bulk,	
ex-vessel Atlantic and Gulf	
ports	35.50
in 200-lb, bags	37.90
in 100-lb. bags	38.50
Fertilizer tankage, ground, 10% ammonia, 10% B, P, L.,	
bulkno	minal
Feeding tankage, unground, 10-	
12% ammonia, bulk	
per unit of ammonia	10.00
ms s .	

Phosphates

Dry Rendered Tankage

45/50% protein, unground, \$2.10 per unit of protein.

EASTERN FERTILIZER MARKETS

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New York, Oct. 30, 1946

There was a good demand for cracklings and the market advanced to \$2.10 and additional quantities could be sold at this figure. Very little blood or wet rendered tankage was available, but the market was steady at \$10 per unit of ammonia. No sales were reported of fishmeal and the season in the East is pretty well over.

Keep product moving by re-using shipping containers whenever possible.

Sausage Seasonings Only OLD PLANTATION SEASONINGS

Are recognized by Quality Sausage Makers as having been the Leader for over 23 years, by Blending Flavor into their Products

Our Salesman will call on request

EXCLUSIVE SEASONING MANUFACTURERS

A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

BY-PRODUCTS—FATS—01

VEGETABLE OILS

Markets for the various vegetable oils appeared to be quieting down this week with demand not as broad as when prices were first released from controls. Offerings continue to be moderate, but most buying demand is for immediate delivery and few buyers are making offers to buy after the end of this year.

47.00-55.00 47.00-55.00 47.00-55.00 47.00-55.00

43.00-49.00

21.00-26.00 18.00-22.00 14.00-18.00

ns No. 1

56,50-60,60 56,50-60,60 54,00-60,60 50,00-55,60

. Style:

41.00-50.00

49.00-00.00

ILIZER

30, 1946

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COTTONSEED OIL .- Trading has moved along at 22c in the Valley and Southeast while sellers have higher ideas in Texas. Practically no sales have heen reported from the latter area. The suspension of trading in cotton futures failed to affect the cottonseed oils futures market and a fair volume of trading was reported this week in a narrow range of prices.

SOYBEAN OIL .- The market for soybean oil has been rather uneven this week with bids and sales in a range of 20 to 22c, f.o.b. Decatur. A fair volume of business was reported at the lower end of the range for November and December delivery while the higher price applied to immediate movement. Business for after the first of the year was limited, but it was thought that deals had been made on a lower basis with the possibility that some oil was booked for less than 20c.

PEANUT OIL .- The market for peanut oil has been rather dull with buyers tending to wait until prices cool off a little. Sales are reported at 26c in the Southeast.

CORN OIL .- Production is reported to be on the increase and the product is moving in fair volume at 25c.

OLIVE OIL.—Negotiations are under way to bring olive oil to this country now that price controls are off. However, European supplies are reported to be tight and the amount that will be shipped will probably be small.

TALLOWS AND GREASES

Contradicting its earlier stand, the government in a sudden move this week ended all price controls on inedible fats and oils. The trade, which had been inactive due to ceilings, moved into high gear and a good volume of business was reported from all sections. The first trading was done in a quiet way and prices ruled very uneven. In fact, a spread of about 5c per lb. was noted in sales of the same grades of tallows and greases and it was not until late in the week that a fairly complete set of trading prices was compiled. However, prices have moved up at about the same rate that edible oils did, with demand apparently broad enough to absorb all offerings at the going prices. With the resumption of trading it is believed that the tight soap supply will ease in fairly short order for slaughter of all classes of livestock remains very heavy compared with when ceilings were on, and production of tallows and greases is on the broad side.

Quotations on greases late this week were as follows: Choice white, 18c; Awhite, 17%c; B-white, 17%c; yellow, 17%c; house, 17%c, and brown, 16%c. Tallow quotations included fancy at 18c; choice, 17%c; prime, 17%c; special, 17%c; No. 1, 17%c; No. 3, 17%c, and No. 2, 171/sc.

NEATSFOOT OIL .- Practically no trading was reported in neatsfoot oil after ceilings were removed because supplies on hand are reported to be extremely small. Production is expected to increase with ceilings off, but full quotations are not expected before next

GREASE OILS .- The market is quiet at present and buyers and sellers endeavor to agree on prices. Most product is offered sharply above recent ceiling

BY-PRODUCTS MARKETS

Unground, loose\$10.00@11.00

Digester Feed Tankage Materials

Packinghouse Feeds

				_		_			Carlots, per ton
80°%	digester	tankage.	bulk						 \$125.00
		tankage.							
50%	digester	tankage.	bulk						 104.15
50%	meat, bo	ne meal s	craps.	bu	lk				 120.00
Spec	ial steam	hone-mer	al in h	in e	m.				80.00

Bone Meal (Fertilizer Grades)

Steam, ground, 3 & 50 Steam, ground, 2 & 26	\$35.00@36.00

Fertilizer Materials

Wish seeds tooksee			Per ton
High grade tankage, 10@11% ammonia Bone tankage, ungro Hoof meal	und, per	ton	 3.85@ 4.00m 30.00@31.00 4.25@ 4.59

Dry Rendered Tankage

		Per unit Protein
Cake		10@2.25
Expeller	2.	10@2.25

Gelatine and Glue Stocks

Calf trimmings (limed)		.\$1.	00*
Hide trimmings (green salted)			90
Sinews and pizzles (green, salted)	0		95
		Per	r ton
Cattle jaws, skulls and knuckles		845	.00n
Pig skin scraps and trim, per lb			

Bones and Hoofs

	Per ton
Hound shins, heavy	70.00@80.00
light	70.00
Flat shins, heavy	65.00
Blades, buttocks, shoulders & thighs.	62.50@65.00
Hoofs, white	nominal
Hoofs, house run, assorted	496.00
Anny nones	100.00

Animal Hair

Winter	coil dried,	per to	a		0 0		8	60.00
Summer	coil dried	, per	ton				35.00@	40.00
Winter	processed,	binck	, lb.			 		9
Cattle	switches					 		416
Winter	processed,	gray.	lb	0	 0	 		8

Willibald Schaefer Company PROCESSORS OF ANIMAL FATS

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CHESTNUT 9630 WESTERN UNION PHONE

HIDES AND SKINS

Ceilings on hides, skins, leathers and shoes ended in surprise move by order of Reconversion Director — H i d e prices not full y established but indications are for sharp advances over previous ceiling levels.

Chicago

In a surprise move late this week, Reconversion Director Steelman ordered the removal of ceilings on all hides, skins, leather and shoes. The order became effective October 31, and was so sudden that packers were unable to assemble forces and resume trading in hides and skins. The very limited movement that did take place was far from enough to give the market a real test or to enable the trade to establish a representative list of quotations. However, sharp advances were indicated for all quotations judging on the basis of asking prices.

Following release of the new permits on October 28, hide selling on the open market for the current week was at a standstill, although the usual buying pressure was in evidence from many tanners in the hope of partially satisfying their allotments. For some time past hide producers have been looking forward to some kind of an adjustment of the established ceilings; some were

of the opinion that controls would be removed entirely before November 1, which resulted in practically no movement of hides from large and small packers.

It was natural to expect that during the trading hours of October 31 some selling action would develop and establish new selling levels, but instead, the hide market in general developed a state of confusion and, while rumors of indicated bids were mentioned, many packers were reluctant sellers and very little actual selling was negotiated.

It was reported that a few small packers had consummated trades in a limited way of all-weight steers and cows at 26c f.o.b. shipping points, with some tanners confirming purchases at that figure. Other sales were reported being consummated among the smaller packers on the basis of 26@27c for small lots of light weight steers and cows, f.o.b. plants.

The chaotic condition that prevailed on the first day of the free market made it impossible to set up any figures that would represent actual market conditions. Therefore, quotations on all hides and skins were left blank, pending the time when some sort of normal trading is resumed.

For the second consecutive week the

government's release on slaughter at inspected plants showed sharp increases in both cattle and hogs. Cattle kill for the week was estimated at 462,000 head, 66 per cent above the 279,000 reported a week earlier and 32 per cent above the 351,000 in the corresponding week a year ago.

Calf slaughter during the same period was estimated at 212,000 head, 43 per cent above the 148,000 last week and 3 per cent above the 206,000 head of a year earlier. Kill of both cattle and calves has been fairly heavy again this week for marketing of bovine stock has been on the heavy side. However, slaughter totals for the month will not be as large as last year due to the extremely light kill when price controls were on earlier in the month.

CHICAGO HIDE MOVEMENT

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Receipts of hides at Chicago for week ended October 26, 1946, were 4, 185,000 lbs.; previous week 4,846,000 lbs.; same week last year 6,568,000 lbs.; January 1 to date 269,232,000 lbs., compared with 297,169,000 lbs. same period a year earlier.

Shipments of hides from Chicago for the week ended October 26, 1946, were 1,733,000 lbs.; previous week, 5,006,000 lbs.; same week last year, 4,978,000 lbs.; January 1 to date 186,879,000 lbs.; shipments a year earlier, 192,322,000 lbs.

Renderers! Dealers! Horse Slaughterers!

We're in the Market for

HORSEHIDES

Today, Tomorrow, and From Now On

Now is the time to make a permanent customer for your horsehides, as well as mixed cars. Colonial Tanning Company is growing so fast we can use all you can supply — in any size lots — for years ahead.

SMALL OR LARGE LOTS MIXED CARS

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COLONIAL TANNING CO., INC.

Glove and Garment Leather Division

MILWAUKEE 4, WISCONSIN

DIAMOND Self Cleaning HAMMERMILL

A Heavy Duty, High Tonnage Unit

Put this new DIAMOND Hammermill of advanced design up against your toughest jobs—compare it with any other hammermill you have ever used—and we're willing to abide by your verdict.



The DIAMOND "CONTINUOUS IMPACT" principle repeatedly crushes material against the extra long corrugated anvil, assuring extremely fast and uniform reduction. The "SELF CLEANING" feature saves 2 or 3 hours' time if for any reason there is a power stoppage with feed continuing. Many other advanced features make it a worthy partner to the DIAMOND HOG. Write for Bulletin No. D-44-L.

DIAMOND IRON WORKS, INC.

AND THE MAHR MANUFACTURING CO. DIVISION

1804 N. SECOND ST.

MINNEAPOLIS 11, MINNESOTA

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Farmers Pay Record Feeder Rates Despite Bullish Undertone

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DIVISION

THE annual Feeder Cattle Show THE annual Feeder Cattle Show held at Chicago this week attracted er 200 loads of high quality stocker and feeder cattle that some day will come to market as choice beef. Not only was the number of loads a new all-time high for the show, but the buying tempo of farmers was such that new record prices were set. The grand champion load of the show, as well as the reserve champion load, sold to Corn Belt farmers at \$45 per cwt. Numerous other loads sold at \$30 and above, while the mine-run of the offerings of calves and yearlings sold as replacement stock in a range of \$17 to \$23 per cwt. The 63 prize winning loads brought an average price of \$23.38 per cwt.

If the sale of the approximately 4,000 head entered in the show is any indication of how farmers feel about the future cattle market, things must appear pretty bright to them. On the basis of the cost of most of these cattle, the selling price when they are fat must necessarily be far above what was paid for them. Considering the first cost, plus investment in grain and supplement and other expenses, most of these cattle will have to sell at \$30 per cwt. and better before the finisher can break even. Many of these cattle will not be ready to market for the greater part

CHAMPION FEEDER CATTLE

The champion load of feeder calves at the Chicago Feeder Show were owned by Fred DeBerard, Kremmling, Colo., were out of purebred Hereford cows. The cattle sold at a record price of \$45 per cwt.

NHOT

of a year, although some of the yearlings will be by early summer.

Owner of the Hereford calves that took top honors in the show was Fred DeBerard, Kremmling Colo. The calves had been out of the Colorado Forest Reserve for only two weeks and because the altitude of the pastures is better than 9,000 feet they all had a winter coat of long hair. High quality purebred breeding was very evident in their conformation and good markings. BeBoer Brothers, Wyoming, Ill., were the successful bidders.

While many industry observers consider present fat cattle prices to be at an inflated level, most of the farmers bidding for stock at the feeder show indicated their belief that prices are going to remain high for many months to come. No sound reasons were advanced to back up this attitude.

Except for this feeling on the part of feeders, most signs indicate that prices will tend to work toward the lower side after the first of the year. Factors contributing are:

1) The number of cattle on feed this





Your Guide
TO LIVESTOCK
BUYING EFFICIENCY

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LIVESTOCK BUYING ORGANIZATION

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L. H. McMURRAY

INDIANAPOLIS, INDIANA



winter is probably the greatest on record, according to recent government statements. The corn crop is of tremendous size and feeding quality of the grain is reported to be very high. With hog numbers at a relatively low level, when compared with the size of the corn crop, the only other volume outlet for the grain is through cattle. With large numbers on feed at present, and prospects of heavy selling of fat cattle after the first of next year, the supply of beef will probably be large enough to force cattle prices to lower levels. Choice long-fed cattle may command premium prices, but this condition may change as the season wears on and more finished animals are ready for market.

2) Market students point out that the buying power of the consuming public may be reduced next year. Such a development would have a tendency to curtail meat buying, as is generally the case when income is reduced.

3) With price controls ended and prices very favorable, prospects are good for an increase in hog numbers next year. Reports indicate that the number of sows bred to farrow next spring is larger than was shown in earlier estimates. This will eventually mean a greater supply of pork to compete with beef.

Factors are Bearish

These three factors alone should be enough to deter farmers from paying wild prices for feeder cattle, especially with long-term operations in mind. Many well-informed cattle finishers will have nothing to do with stockers and feeders as long as they remain at present high price levels. Some cattle are being bought with the intention of returning the stock after a short turn on full feed. In other words, many cattle will be marketed in good finish by the first of the year or shortly thereafter with the hope of beating a heavy run early next spring.

Further proof that the feeder cattle at the show sold at inflated prices is found in the cost of replacement stock moving through regular stockyard channels during the week ended October 26. During that period the average

cost of stockers and feeders at the four markets of Chicago, Kansas City, Omaha and St. Paul was \$17.12, compared with \$13.04 a year earlier, or an increase of \$4 per cwt. The average price of fat cattle sold to packers during the same week of this year was \$24.09 against \$17.01 during the same week a year earlier. The spread between regular feeders and fat cattle was approximately \$7, while the spread between the average selling price of prize-winning thin cattle and fat market cattle was somewhat less than \$1 per cwt.

LIVESTOCK WEIGHTS AND COSTS

The average price of livestock to inspected packers during September, the final month of price controls were sharply over the same month of a year ago. The steer average at \$17.39 was almost \$3 higher than a year earlier while the all cattle average at \$13.33 compared with \$11.90 in September of last year. Hogs and calves registered broad gains also, but the greatest upturn was on sheep and lambs where the price rose to \$15.14, over \$5 per cwt above a year ago.

The following table shows average cost of livestock during September, 1946, compared with a year earlier:

														Sept 1946	Sept., 1945
Cattle														\$13.33	\$11.90
Steers					ì		ì							17.39	14.48
Calves												۰		14.24	11.91
Hogs . Sheep														17.25	14.44 10.10

Average live weights were lower, reflecting the shortage and high price of feed grains during the late summer. Both the average weight of steers and hogs were down 30 lbs. from a year earlier.

The following table shows average live weights of livestock slaughtered during September, 1946, compared with a year earlier:

												94	36	ept., 1946 lbs.	Sept., 1945 lbs.
															935.0 966.1
Calves					٠									936.6 213.0	254.3
														264.1 90.4	295.3 93.8

Cash investments by packers showed a marked drop from a year ago because of the greatly reduced volume of live stock slaughtered. Cash outlay for cattle was \$43,691,000, almost half of the total livestock cost of \$92,477,000.

The following table shows expenditures for livestock during September, 1946, compared with the corresponding time a year ago:

Cattle Calves Hogs Sheep																				\$43,66 11,03 19,93	7.000	Sept., 196 \$151,062,00 20,164,00 81,946,00 15,706,00
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LIVESTOCK CAR SHORTAGE

Both the Bureau of Service of the laterstate Commerce Commission and the Association of American Railroads say that all possible steps are being taken to secure prompt return of empty livestock cars. The AAR states that loadings other than livestock in livestock cars have been forbidden.

Commenting on recent record loadings achieved by American railroads, Col. J. Monroe Johnson, director of the Office of Defense Transportation, predicted that the current shortage of freight car equipment will continue indefinitely. He estimated the railroads are transporting only 85 per cent of the freight that would be offered for shipment if cars were available, setting the potential demand for cars now at about 1,096,000 a week. He added that the railroads will be extended to their absolute maximum capacity for two years of more.

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Sept 1946 Per- cent	Aug., 1946 Per- cent	Hept., 1965 Per- cent
Cattle—		
Steers 38.3 Heifers 9.8 Cows 47.1 Cows and heifers 56.9 Bulls and stags 4.8 Canners and cutter 17.0	45.8 11.6 38.3 49.9 4.3 15.9	41.8 39.1 41.8 51.9 4.3 15.3
Hogs-		
Sows	29.6 69.6 .8	177
Sheep and lambs-		
Lamb and yrlgs	82.7 17.8	72.6 25.6

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on October 31, 1946, reported by Office of Production & Marketing Administration:

goos (quetations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul BARROWS AND GILTS:

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140-160 160-180 180-200 200-220 220-240 240-270 270-300 300-330	lbs lbs lbs lbs lbs lbs lbs lbs	20,00-22.00 21.00-23.50 23.00-23.75 28.25-23.75 28.25-23.75 23.25-23.75 23.25-23.75 23.25-23.75 23.00-23.50	\$22.00-23.00 22.50-23.50 22.50-24.00 23.75-24.00 23.75-24.25 23.75-24.25 23.75-24.00 23.75-24.00 23.25-23.75	22.50-23.00 23.00-23.50 23.25-23.50 23.25-23.75 23.25-24.00 23.25-24.00 23.25-23.75 23.25-23.50	22.00-23.00 22.50-23.25 23.00-23.50 23.25-24.00 23.25-23.50 23.25-23.50 23.25-23.50	20.50-21.00 21.00-22.75 22.75 only 22.75 only 22.75 only 22.75 only 22.75 only 22.75 only
330-360	Ibs	22,75-23,25	23.00-23.50	23.00-23.50	23.25-23.50	22.75 only
Medium: 160-220		19.00-23.00	21.00-23.50	22.50-23.25	22.00-23.00	20.75-22.25
80W8:						

Good an	d Choice:					
300-330 330-360	lbs lbs lbs	$\begin{array}{c} 22.25 \hbox{-} 22.75 \\ 22.00 \hbox{-} 22.50 \\ 21.75 \hbox{-} 22.25 \\ 21.50 \hbox{-} 22.00 \end{array}$	22.00-22.50 22.00-22.50 22.00-22.50 22.00-22.50	22,50-23,25 22,50-23,25 22,50-23,00 22,50-23,00	22.25-22.50 22.25-22.50 22.25-22.50 22.00-22.25	20,50-21,00 20,50-21,00 20,50-21,00 20,50-21,00
	lbs lbs	21.50-22.00 21.25-21.75	22.00-22.50 22.00-22.50	22.50-23.00 22.50-23.00	22.00-22.25 22.00-22.25	20.50-21.00 20.50-21.00
Medium 250-550		17.50-20.00	20,50-22.25	22.00-22.50	21.75-22.00	20.00-20.25

MANGHTER CATTLE, VEALERS, AND CALVES:

STEERS. Choice:					
700- 900 lbs	29.00-33.00	26.00-30,00	25.00-31.00	25.00-29.50	25.00-31.00
900-1100 lbs	30,00-35,00	27.00-30.00	27,50-32,50	25.50-30.50	26.00-32.00
1100-1300 lbs	31.00-36.00	27,50-30,00	28,00-32,50	25,50-30,50	26.50-32.00
1200-1500 lbs	31.00-36.00	27.50-30.00		25.50 - 30.50	27.00-32.00
STEERS, Good:					
700- 900 Ibs	21.00-29.00	19.00-26.00	18.00-25.00	17.50-25.00	20,00-26,00
900-1100 lba	22,00-30.00	20,00-27,00	18,50-27,00	18.50-25.50	20,00-26,00
1100-1300 lbs	23,00-31.00	21,00-27,50	19,50-28,00	19.00-25.50	20.00-27.00
1300-1500 lbs	23.00-31.00	21.00-27.50		19.00-25.50	20.00-27.00
STEERS, Medium:					
700-1100 lbs	14.00-21.00	15,50-19,00	14.50-18.00	14.50-19.00	14.25-20.00
1100-1300 lbs		15.75 - 20.00	16.00-18.50	16.00-19.00	14.25-20.00
STEERS, Common:					
700-1100 lbs	12.00 - 15.00	13,00-16.00	12.50-15.00	11,50-14.50	12.50-14.25
HEIFERS, Choice:					
600- 800 lbs	26.00-30.00	25.00-29.00	23,50-28,00	22.50-28.00	23,00-28,00
800-1000 lbs		26.00-29.00	24.00-30.00	23.00-28.50	23.00-28.00
100	01100-00100	40.00'40.00	e-1.00°-30,00	20,00.20,00	20.00-25.00

690-1000 100 21,00-00.00	40.00-40.00	24.00-30.00	20,00-20,00	20.00-25.00
BEIFERS, Good:				
600- 800 lbs 21.00-26.00 800-1000 lbs 22.00-27.00	18.00-25.00	17,50-23,50	16,50-22.50	18.00-28.00
800-1000 100, 22.00-21,00	18,50-26,00	18.00-23.50	17.00-23.00	18.00-23.00
HEIFERS, Medium:				
500- 900 lbs 14.00-21.00	14.00-18,50	13.00-18.00	13.00-17.00	13.75-18.00
HEIFERS, Common:				
500- 900 lbs 11.50-14.00	11.50-14.50	11.00-13.00	10.00-13.00	12.00-13.75
COWS. All Weights:				
Good 14.50-17.00	15.00-17.00	14.75-18.00	13.50-16.50	14.00-17.00
Medium 12,50-14,50	12.50-15.00	12.00-14.75	12.00-13.50	11.50-14.00
Cut. & com 9.25-12.50	10.50-12.50	9.00 - 12.00	9.75-12.00	8.75-11.50
Canner 8.00- 9.25	7.50 - 10.50	7.50- 9.00	7.50 - 9.75	7.50 - 8.75

Canner 8.00- 9.25	$7.50 \cdot 10.50$	7.50- 9.00	7.50- 9.75	7.50 - 8.75
BULLS (Ylgs. Excl.), All Wei	ghts:			
Beef, good 15.50-16.50 Sausage, good 13.50-16.00 Sausage, medium. 11.50-13.50 Sausage, cut. &	15,50-16,00 14,50-15,50 13,00-14,50	15.25-16.25 14.25-15.00 12.00-14.25	15.00-15.75 13.50-15.00 11.00-13.50	$\begin{array}{c} 16.00\text{-}17.00 \\ 15.00\text{-}16.50 \\ 12.00\text{-}15.00 \end{array}$
com, 9.50-11.50	9.50 - 13.00	9.50-12.00	8.00-11.00	9.00-12.00
VEALERS:				
Good & choice 19.00-21.00 Com. & med 12.00-19.00 Culi 10.00-12.00	17,50-24,50 13,00-17,50 10,00-13,00	15,50-17,50 10,00-15,50 8,00-10,00	15.00-18.00 10.00-15.00 8.00-10.00	16.00-21.00 9.00-16.00 7.00- 9.00
CALVES, 500 lbs. down:				
Good & choice 15.00-19.00 Com. & med 10.00-15.00 Cull 9.00-10.00	16,00-19,00 11,50-16,00 9,00-11,50	15,00-17,00 10,00-15,00 8,50-10,00	14,50-18,00 10,00-14,50 8,00-10,00	15.00-18.00 9.00-15.00 7.00- 9.00

SLAUGHTER LAM	BS AND SH	EEP:			
LAMBS:					
Good and choice. Medium and good Common	22,50-23,75 16,00-21,50 12,00-15,00	22.00-24.00 17.00-22.00 13.50-16.50	22.25-23.00 17.00-21.75 13.00-16.00	22.00-22.50 18.00-21.50 14.00-17.50	21.00-23.75 15.50-20.50 12.00-15.00
TLG. WETHERS:					
Good and choice. Medium and good	18,50-19,25 15,00-17,75			16.50-18.00 14.00-16.00	16.00-18.00 14.00-15.75
EWES:				21100 20100	11.00-10.10
Good and choice. Common & med.	8.00- 8.50 6.50- 7.75	8,00- 8,50 6,50- 7,75	7.50- 8.00 5.50- 7.25	7.75- 8.25 6.50- 7.50	7.00- 9.00 5.75- 6.75
Onotations				1100	0.10

ventations on wooled stock based on animals of current seasonal market weights and wool growth. Those on shorn stock on animals with No. 1 and

Quotations on shaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.



ON THE SIOUX CITY MARKET ERICKSON & POTTS

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For the best in natural casings . . . sheep, hog, beef or sewed casings

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 centers for the week ended Oct. 26, 1946.

	CATTLE	E	
	Week ended Oct. 26	Prev. week	Cor. week, 1945
Chicago† Kansas City Omaha* East St. Louis. St. Joseph Sioux City Wichita* Philadelphia Indianapolis		12,859 18,305 13,174 12,512 8,477 5,162 4,358 4,208 2,161	18,907 28,378 25,653 17,331 16,764 10,353 5,369 3,760 2,692
New York & Jersey City Okla. City* Cincinnati Denver St. Paul Milwaukee	15,991 15,136 8,372 6,401	9,947 13,146 9,233 7,732 10,748 4,970	13,410 17,181 7,037 8,426 16,764 4,960
Total		136,442	196,985

	HOGS		
Chicago1	34.768	55,626	59,933
Kansas City	62,248	23,608	19,408
	66,704	25,165	21,025
East St. Louis1	85,081	50,420	35,330
St. Joseph	43,294	29,828	14,222
Sioux City	38,402	16,899	9,614
Wichita	3,209	5,390	2,231
	16,584	3,770	7,459
	28,501	19.094	17,003
New York &			,
Jersey City	64.042	18.544	25,426
Okla. City	15,461	7,174	3,893
	22,049	17,836	12,882
Denver	12,882	4.712	4,621
	33,889	32,138	9,471
Milwaukee	3,965	7,534	4,371
Total6	31.089	317.738	246 886

¹Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

man mountain many	00 00 to 61	march days	and Cr.
	SHEEP		
Chicagot	21,265	24,189	9,85
Kansas City	33,352	25,240	26,98
Omaha	36,827	20,453	29,52
East St. Louis.	14,920	16,664	13, 15
St. Joseph	16,471	18,171	15,47
Sioux City	20,496	18,733	16,18
Wichita	1,762	2,534	1,38
Philadelphia	6,837	7,405	4,71
Indianapolis		2,118	3,33
New York &			
Jersey City		53,231	58,14
Okla. City		3,537	3,79
Cincinnati	732	655	1,07
Denver	11,055	11,401	11,09
St. Paul		29,024	21,98
Milwaukee	734	2,905	76
Total	252,084	226,260	217,45
†Not including	g direct	s.	

NEW YORK LIVESTOCK

Livestock prices at Jersey City, October 28, 1946:

CATTLE:

								.020.004621.00	
Cows,	med.							. 11.25@12.00	
Cows,	com.						. *	. 10.50@11.00	
Cows,	can.	&	6	ut				. 6.50@ 9.00	
CALVES	:								
Vealer	s, gd.	te	9	cl	١.			26.00@27.00	
Vealer	s, me	ed.	1	to		20	m	1. 23.00@25.00	
Calves	. gd.	te	,	cl	9.			. 16.00@17.00	
0-1								10 00 011 00	

12.00@14.00 HOGS:

Gd. & ch......\$24,00@24.50 LAMBS. Gd. & ch......\$24.00@26.00

Receipts of salable livestock at Jersey City and 41st St., New York Market for week ended October 26, 1946:

Cattle Calves Hogs. Sheep Salable1,858 3,819 433 4,783 Total (incl. directs) .10,651 18,602 26,611 75,863 Previous week:

Salable . . 1,444 2,361 235 4,652 Total (Incl. directs) . 4,406 8,203 10,576 42,595 *Including hogs at 31st street.

CORN BELT DIRECT TRADING

Reported by Office of Production & Marketing Administration.

Des Moines, Ia., Oct. 31,-At the 10 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were mostly steady with the close of last week

160-180	lb.									.\$17.00@21.73
180-240			×	×			×			. 20.00@23 ac
240-330						,				. 22.00@23 00
300-360	lb.	*	×	ń		ě		*	,	. 22.00@23.00
Sows:										
270-330	lb.									.\$20.00@21.50
400-550	lb.									. 19.50@21.25

Receipts of hogs at Com Belt markets for the week ended Oct. 31, were as fol-

							This	Same day last wk.
Oct.	25						.40,800	24.200
					۰		.54,700	16,400
Oct.							.43,500	50,000
Oct.							.39,500	69,500
Oct.							.62,000	30,000
Oet.	31				0	۰	.36,500	10,000

RECEIPTS AT CHIEF CENTERS

Armo Swift

Hunt

Krey Heil Lacle Sieloi

Tof

Tot

Receipts at leading markets for the week ending October 26, were reported to be as follows:

WEEK ENDED:	Cattle	Hogs	Sheep
Oct. 26	438,000	530,000	490,000
Oct. 19	448,000	465,000	525,000
1945	414,000	255,000	446,000
1944	.401,000	508,000	548,000
1943	.390,000	656,000	574,000

																					.432,000
Oct.	1	9	١		×																.393,000
1945																					.215,000
1944		į.		į.		į.	ĺ.	į.	į.	Ü	į.	ī	ï	ī		2	ū		Ü		. 421,000
1943		Ĺ										ì			Ĩ.		į.	×			.541,000

AT 7 MARI WEEK	LELO,		
ENDED:	Cattle	Hogs	Sheep
Oct. 26	.293,000	376,000	280,000
	.309,000	327,000	295,000
	.289,000	171,000	231,00
1944	.273,000	344,000	329,00
1943	273,000	471.000	368,69

LIVESTOCK SUPPLY SOURCES

Percentages of livestock slaughtered during September, 1946, bought at stockyards and direct, as reported by USDA.

Sept., 1946 Per- cent	Aug., 1946 Per- cent	Sept., 1945 Per- cent
Cattle—		
Stockyards63.8 Other36.2	$78.8 \\ 21.2$	17.4 22.6
Calves-		
Stockyards59.8 Other40.2	$65.8 \\ 34.2$	88.E 33.E
Hogs		
Stockyards43.9 Other56.1	$\frac{39.3}{60.7}$	90.2
Sheep and lambs-		
Stockyards57.7 Other42.3	$\frac{61.4}{38.6}$	88.5 61.5

PACKERS' PURCHASES

CT

uction & . 31.

yards

nts in i, hog

steady week.

t Com

e week

as fol-

24,200 16,400 50,000 69,500 30,000 10,000

HIEF

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ending orted to

Sheep

gs 900 000 000 000 000 280,000 295,000 231,000 329,000 368,000

UPPLY

livestock

Septem-

at stock-

s reported

77.4 $78.8 \\ 21.2$

 $65.8 \\ 34.2$

er 2, 1946

Purchases of livestock by packers at grincipal centers for the week end-ing Saturday, October 26, 1946, as re-perted to THE NATIONAL PROVI-SIONER:

CHICAGO

Armont, 481 hogs; Swift, 1,391 hogs; Wilson, 2,224 hogs; Western, 75 hogs Agar, 5,553 hogs; Shippers, 17,552 hogs; Shippers, 17,553 hogs; Shippers, 17,553 hogs; Shippers, 17,553 hogs; Shippers, 17,553 hogs; 21,265 steep.

KANSAS CITY

Cattle	Calves	Hogs	Sheep	
Armour 3,879 Cudaby 3,095 Swift 4,250 Wilson 2,841	2,759 1.063 $2,396$ $1,358$	3,777 2,062 3,039 2,187	4,408 5,794 7,294 3,692	
Campbell . 2,435 Others 12,357	106	3,604	$2, 0\dot{\theta}\dot{\theta}$	
mate1 28.857	7.082	14,619	23,287	

AHAMO Cattle &

(Calves	Hogs	Sheep
Armour Cudahy	8,096 4,621 6,489	2,525 1,799 3,984	9,375 8,724 13,843
Wilson	3,306	2,526	
Independent .		2,520	***
Others	0.00	12,412	

Cattle and calves: Engle, 39; Greater Omaha, 284; Hoffman, 92; Echachild, 432; Roth, 103; South Omaha, 140; Kingan, 935; Merchants, 39; Live Stock, 288.

Total: 24,855 cattle and calves; 25,766 hogs and 32,942 sheep.

E. ST. LOUIS

Cattle	Caives	Hogs	Bueeb
Armour 4,145	2.376	3.051	6,744
Swift 5,001	5,252	5,151	5,925
Hunter 1,768		1.017	600
Krey	* * *	148	
Hell		1.748	
Laclede		1.433	***
Sieloff		1.221	
Others 4,512	558	1.199	1.651
Shippers 12,865	4,031	11,263	1,376
Total28,291	12,317	26,331	16,296

SIOUX CITY

Cattle	CHIAGE	Hogs	onech	
Cudahy 3,767 Armour 3,185 Swift 2,591 Others 454 Shippers 9,249	208 217 362 2 23	8,912 6,951 4,800 1 7,516	3,533 3,179 3,395	
Total19,246	812	28,180	11,094	

ST. JOSEPH Cattle Calves Hogs Sheep

Swift 4,274 Armour 5,006 Others 3,826	1,562 $1,535$ $1,968$	8,660 $7,411$ $2,919$	5,613 3,225 1,221
Total13,106 Not including 96 26,832 hogs and direct.	35 cattl	le. 134	calves,

WICHITA

	Cattle	Calves	Hogs	Sheep	
Cudahy	1,440	1,206	2,123	1,762	
heim Dunn-	796		***	***	
Ostertag.	97		38		
Dold	77		881		
Sunflower .	13		167	***	
Pioneer	$\frac{45}{5,563}$		879	192	
Total	-	1,206	4.088	1,954	

OKLAHOMA CITY

Process					эпеер	
ilaon .		3,912	2,924 3,331	918		
thers		620	5	584		
Total . Not inc	lu	7,814 ding 6	6,260	2,370	976 calves,	
,001 h	ogn	and	1,173	sheep	bought	

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's				514
Kahn's			6,500	
Lorey		***	484	
Meyer	2.55	***	3,107	
Schlachter.	211	2		999
Schroth	278	***	4,623	***
National	559			
Others	5,162	756	5,549	2,920
Total	6,210	758	20,263	3,434
Not incli hogs bough	ading 2	007	ttle and	4,627

FORT WORTH Armour ... 3,133 6,946 1,188 6,299 Swift 2,953 6,386 1,074 12,012

Cattle Calves Hogs Sheep

Bonnet . City Rosenthal .	416 1,267 797	21 100 114	***	
Total	8,566	13,567	2,262	18,311
	DE	NVER		
	Cattle	Calves	Hogs	Sheep
Cudahy	1,450 1,709 848 3,459	235 895 150 396	3,766 3,727 2,401 2,424	$\begin{array}{c} 13,375 \\ 5,925 \\ 1,823 \\ 5,815 \end{array}$

	3,459	396	2,424	$\frac{1,823}{5,815}$
	7.466	1.676	10.318	14.938

The Act

Total	7,400	1,676	10,318	14,938
		PAUL Calves		Sheep
Armour	. 3,710	3,329	12,221	2,09
Bartusch .	. 598			
Cudahy	. 789	1,396	***	3,22
Rifkin		157		* * *
Superior . Swift	. 5,643	5,728	21,668	11,48
Others	. 5,651	942		

Total ...19,486 11,547 33,889 16,803 TOTAL PACKER PURCHASES

10111	T WO THE WAY	T OTLOTE	IN IO ELIO
	Week ended Oct. 26	Prev. week	Cor. week, 1945
Cattle Hogs Sheep	239,926	$\begin{array}{c} 178,106 \\ 200,050 \\ 237,932 \end{array}$	198,220 111,066 170,324

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

Cattle	Calves	Hogs	Sheep
Oct. 25 3.570	1.123	14,895	6,409
Oct. 26., 2,114	1.077	16,096	2,874
Oct. 2818,684	3.972	31,768	13,390
Oct. 29., 8,864	1,137	17,689	4,525
Oct. 30 9,829	830	15,951	13,121
Oct. 31 4,500	700	18,500	6,000
*Week			
so far.41,877	6,639	83,908	37,036
Wk. ago, 44,202	6,027	71,618	32,890
194547,386	5,739	60,041	34,879
194448,697	6,385	87,324	35,813
*Including 1,4			

SHIPMENTS

packers

	Cattle	Calves	Hogs	Sheep
Oct. 25	2,042	325	2,890	2,414
Oct. 26	398		848	123
Oct. 28	3,917	197	5,253	1,939
Oct. 29	3,483	352	848	914
Oct. 30		994	3,209	1.867
Oct. 31	2,500	200	3,000	2,000
Wk.				
so far.	16,140	1.743	12,310	6,720
Wk. ago.	23,136	1,746	13,743	10,980
1945	20,234	1,894	7,222	3,923
1944	16,938	644	3,285	1,914

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chi-cago packers and shippers week ended

Thursday, Oct.	Week ended Oct. 31	Prev. week
Packers' purch Shippers' purch		36,07 14,73
Total	54,676	50,81

OCTOBER RECEIPTS

										1946	1945
Cattle										182,966	235,51
Calves										25,610	29,08
										295,011	241,94
Sheep		0	0	0	0	0	0	0	,	162,860	171,97

OCTOBER SHIPMENTS

								1946	1945
								106,293	94,278
								44.231	20,500
sneep		0	0	0	0	-	0	53,882	23,989

PACIFIC COAST LIVESTOCK

Receipts for five days ended Oct. 25:

Cattle Calves Hogs Sheep Los Angeles..14.806 4,984 1,000 472 San Francisco. 2,960 260 2,350 4,000 Portland3,150 850 900 2,685

ORIGINAL PHILADELPHIA SCRAPPLE "Glorified" HAMS . BACON . LARD DELICATESSEN



PACKERS - PORK - BEEF John J. Felin & Co.

INCORPORATED 4142-60 Germantown Ave. PHILADELPHIA 40, PENNA.

Finer Flavor from the Land O'Corn!

Black Hawk Hams and Bacon Pork · Beef · Veal · Lamb **Vacuum Cooked Meats**

THE RATH PACKING COMPANY, Waterloo, lewe

WILLIAM J. KAUFMAN

SLAUGHTERERS OF QUALITY

BEEF . LAMB . VEAL

In straight or mixed carlots; can ship less than carload lots to wholesalers and retailers by refrig-erated truck in any amount at reasonable rates.

KOSHER lamb, veal, or beef on request. Custom slaughtering also done on request. Overnight delivery to New York, Boston, Philadelphia.

U. S. GOVERNMENT INSPECTION

Address all mail to P.O. Box 305

PLANT AND OFFICE: 235 BUFFALO RD., ROCHESTER, N.Y.

HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS

BEEF · VEAL · PORK · LAMB HUNTERIZED SMOKED AND CANNED HAM

William G. Joyce Boston, Mass.

F. C. Rogers Co. Philadelphia, Pa.



A. L. Thomas Washington, D. C.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production & Marketing Administration.)

WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending Oct. 26, 1946	5,118	1.451	1.203
	Week previous	2,310	159	358
	Same week year ago	6,310	2,351	1,127
COWS, carcass	Week ending Oct. 26, 1946	3,122	2,342	1.147
	Week previous	1.791	1,276	372
	Same week year ago	3,416	2,846	1,796
BULLS, carcass	Week ending Oct. 26, 1946	185	10	10
	Week previous	155		
	Same week year ago	257	9	212
VEAL, carcass	Week ending Oct. 26, 1946	14,589	1,072	1,021
	Week previous	9,497	403	178
	Same week year ago	15,730	2,216	1,191
LAMB, carcase	Week ending Oct. 26, 1946	28,036	6,772	8,779
	Week previous	11,241	3,794	5,599
	Same week year ago	39,312	7,934	10,383
MUTTON, carcass	Week ending Oct. 26, 1946	11,221	1,788	2,715
	Week previous	5,063	805	1,688
	Same week year ago	14,705	3,616	2,800
PORK CUTS, 1bs.	Week ending Oct. 26, 1946	813,674	304,026	92,098
	Week previous	106,658	29,396	7,500
	Same week year ago	481,301	235,582	64,801
BEEF CUTS, 1bs.	Week ending Oct. 26, 1946	319,473		***
	Week previous	14,444		
	Same week year ago	765,456		
	LOCAL SLAUGHTERS			
CATTLE, head	Week ending Oct. 26, 1946	16,228	5.350	
Cura a many months	Week previous	9,347	4,208	
	Same week year ago	13,410	3,760	
CALVES, head	Week ending Oct. 26, 1946	12,928	2,380	
	Week previous	7,978	2,148	
	Same week year ago	9,964	1.964	
HOGS, head	Week ending Oct. 26, 1946	64,195	16,584	
	Week previous	18,544	3,770	
	Same week year ago	25,427	7,459	
SHEEP, head	Week ending Oct. 26, 1946	69,481	6,837	
	Week previous	53,231	7.405	

Same week year ago..... Country dressed product at New York totaled 4,829 veal, 34 hogs and 196 lambs. Previous week 4,011 veal, 31 hogs and 574 lambs in addition to that shown above.

58,147

4,710

WEEKLY INSPECTED SLAUGHTER

Slaughter of all classes of livestock was up sharply at 32 centers with most totals at heaviest levels of the year in the first full week without OPA controls. Hog slaughter made the sharpest gain with over 1,000,000 head processed, more than twice the total of the same time of last year.

NORTH ATLANTIC	Cattle	e Calvei	Hogs	Sheep
New York, Newark, Jersey City Baltimore, Philadelphia	15,991 $7,900$	12,928 519	64,042 30,581	
NORTH CENTRAL				-,440
Cincinnati, Cleveland, Indianapolis. Chicago, Elburn St. Paul-Wis. Group ³ St. Louis Area ³ Sioux City Omaba Kansas City Iowa & So. Minn. ⁵	36,020 28,677 20,560 11,283 23,553 31,658	11,254 27,812 14,161 1,352 1,727	77,776 134,768 127,094 85,081 38,402 66,704 62,248 191,945	48,585 32,016 24,119 20,406 36,827 23,850
SOUTHEAST4	9,660	7,845	23,624	
SOUTH CENTRAL WEST5	38,340	33,908	87,366	
ROCKY MOUNTAIN®	7,739	1,644	14,954	
PACIFIC [†]	22,259	5,235	30,054	
Total Total last week Total last year	172,018	95,470	1,034,639 469,262 353,200	430,321
Includes St Paul S St Paul Ner	rnowt	Minn and	Madinon	3011

³Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwahe, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill, and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Massactity, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Atlact Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala, Tallatter Lea, Laustin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala, Tallatter, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tittons, 6a. ⁵Includes S. St. Joseph, Mo., Wichita, Kana, Oklahoma City, Okia., Ft. Worth Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah. Tachaks Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.;

		Calves	Ham
Week ended Oct. 25	6,253	4.192	17,783
Last week	2,488	1,610	1.950
Last year	4,643	3,469	4.140

CASH

IN LARGE SUMS AVAILABLE FOR QUICK . . .

PURCHASE (of assets or capital)

- INDUSTRIAL PLANTS
- MFG. DIVISIONS or UNITS

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"AMERICAN BEAUTY" HAMS AND BACON

Straight and Mixed Cars of Beef, Veal, Lamb and Provisions

Office

BOSTON 9-P. G. Gray Co., 148 State St. CLEVELAND 15-Fred L. Sternheim, 801 Caxton Bldg. NEW YORK 14-Herbert Ohl, 441 W. 13th St. PHILADELPHIA 6-Earl McAdams, 204 Wainut Place WASHINGTON 4-Clayton P. Lee, 515 11th St., S. W.

FOR ADDITIONAL CLASSIFIED ADS SEE PAGE 41 OPPOSITE

BUSINESS OPPORTUNITIES

TODAY, AS WELL AS WHEN SUP-PLIES ARE MORE PLENTIFUL, WE CAN USE MIXED CARS OF PORK, PRODUCTS SAUSAGE AND CANNED MEATS. WE ARE THE NATURAL OUTLET FOR ALL YOUR PRODUCTS. WIRE OFFER-INGS AT OUR EXPENSE.

MARTIN PACKING COMPANY **NEWARK 3** NEW JERSEY

BUSINESS OPPORTUNITIES

TROUBLE SHOOTER

Available January first. Open for negotiations now. Young, executive, consultant, excellent references. Background of practical experience in the meat and poultry field. National basis. Complete knowledge of supervision, operation, merchandising, educational, research, processing, preparation, fabrication, freezing, specifications, cost, product and portion control, standards. W-306, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

BUSINESS OPPORTUNITIES

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Canned Meat Representative

I have been employed by Jacob E. Decker & Sor Company, Mason City, at New York City, far the past ten years. Can refer you to them as us a honesty and ability. Would like to be exclusive representative metropolitan area for top busi-full line canned meats. Would appreciate as inte-view as soon as possible.

GEORGE MONTEMURRO 389 Sixth Ave.

Genuine "SOUR" thuringer and cervelat sammanufacturers: would you like to make this pouc ta si it is made by experts? Now that you have trading, why not get into this profitable easy to make line in the "RIGHT" maner. I request will bring you free full information as how you may obtain this service, backed by years' actual experience at a very nominal of W-307, THE NATIONAL PROVISIONEE, 467 5 Dearborn St., Chicago 5, III.

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POSITION WANTED

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24,119 20,486 36,827 33,352 46,572

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44.0%

430,321

Milwankee, Louis, II., odge, Mason Albert Lea. Tallahassee, Tifton, Ga., Ft. Worth, in. "Includes to, Calif.

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92 17,783 10 69 1,916

Quality Control Supervisor

Preduction: manufacturing; product specification standards; method improvements; workmanship; packaging; handling; refrigeration; B.A.I. regulass; thoroughly experienced in all departmental operations. W.-302, THE NATIONAL PROVISIONER, 407 S. Deerborn St. Chicago 5, III.

POSITION WANTED: Superintendent, age 34, married, desires connection with independent parties. Sixteen years' practical experience in all palat operations, good organizer, can handle labor efficiently, and control costs. W-305, THE NATIONAL PROVISIONER, *407 S. Dearborn St., thicago 5, III.

SAUSAGE FOREMAN: 35 years of age, lifetime aperience in assuage and smoked ments and specialty items. Available now. Go anywhere. W-304, TER NATIONAL PROVISIONER, 407 S. Dearborn S., Chicago 5. Ill.

HELP WANTED

Killing and Cutting Foreman

Medium sized independent packer near Philadelphia has opening for right man to handle hog and beef slaghter and hog cutting. Must be willing to work with gang and have ability to do all operations connected with killing and cutting proficiently; also to handle plant personnel. Not interested in man to walk around with penell and notebook. State age, experience, family status, mary required and references. W-292, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

SAUSAGE MAKER or experienced production man interested in change to more attractive activity cas see his experience demonstrating and selling splees and seasonings. Eastern spice house has chiego and other territories open. Present sules-men average \$150 to \$200 weekly. Give full details for confidential consideration. W-293, THE NA-TIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: Killing superintendent for Pacific Coast plant, age 25 to 35. Must have worked all around as cattle, sheep and hogs and capable of producing high standard of workmanship at a minimum of cost. References required, Good salary and working conditions, with good chances for promotion to the right person. W. 294. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Plant superintendent. Man able to take complete charge of inedible rendering plant. Must be able to handle plant production, personnel, and possibly feed mixing. State approximate saisary expected, experience, age, W-295, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN: Wanted by west coast (general) sessoning manufacturer. Must be experienced in season and meat production and allied lines. Prefer man with wide and general knowledge of seasonings, flavorings, and condiments. References and provable sales record required. W-266, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chiego S. III.

BEEF DEPARTMENT MANAGER: With wide experience with Chicago retail trade and with thorough knowledge of all phanes of beef business, to manage beef sales and small stock through packer salesmen, for large independent packer. Wite in detail giving experience, salary and references. W.300, THE NATIONAL PROVIS-IONER, 467 S. Dearborn St., Chicago 5, III.

INEDIBLE RENDERING working foreman wanted to operate rendering cooker at night in inedible department of small certified packer in eastern Mickigan. Real opportunity. Write to Box W-305, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

Wanted: Experienced man to develop and manage bew expert and import sales department. Good opportunity. E. G. James Co., 316 S. LaSalle St., Chicago, Ill.

WORKING SAUSAGE MAKER wanted for small susage factory. Good opportunity for advance-ment. Write to Looman Packers, 354 Broadway, Schenectady, N. Y.

EQUIPMENT FOR SALE

We have for immediate delivery subject to being unsold and our confirmation-40,000 weatherproof fibre boxes 350 lb. test I.D. 17 x 12% x 81/2.

7,000 style 1 nailed wooden boxes I.D. 17% x 12% x 7%.

12,000 style 1 nailed wooden boxes I.D. 17% x 12% x 8%.

11,500 shook for style 1 wooden boxes I.D. 17% x 12% x 8%.

169,000 cans size 404 x 312, tops included. 436,000 cans size 404 x 404, tops included.

READY FOODS CANNING CORP. 500 N. Dearborn St., Chicago 10, Ill.

MEAT PACKERS—ATTENTION

FOR SALE: 1-Anderson #1 expeller, 15 H.P.
A.C. motor: 1-Meekin crackling expeller: 2-4x8
and 4x9 lard rolls; 1-Brecht 1000 lb. meat mixer;
1-4'x12' mechanical cooker; 1 #41 meat grinder:
1-#27 Buffalo silent cutter; 1-Cressy #55 and
1-Victor #3 ice breaker. Send us your inquiries.
WHAT HAVE YOU FOR SALE? Consolidated
Products Co., Inc., 14-19 Park Row, New York
City 7, N.Y.

FOR SALE: York compressor, 11 x 13 bore, originally built for 85 ton: also 125 H.P. motor can be bought separately, reasonable. Peschke Packing Company, 2600 E. Grand Boulevard, Detect. Mills.

FOR SALE: 3 Dings magnetic variable feeders for expellers. One expeller tempering apparatus. Write Box 38, Glen Riddle, Pa.

FOR SALE: Two # 1 Anderson expellers, \$1,250 each. Also one Mitts & Merrill hog, \$350. Phoenix Tallow Co., P. O. Box 4131, Phoenix, Arizona.

PLANTS FOR SALE

Commercial Cold Storage Plant ON SWITCH

WITH ADJOINING DRY STORAGE

OR FOOD PROCESSING PLANT Capacity 13 million pounds freezer and

41/2 million pounds cooler storage available in Chicago's packing house district. This property assures ample storage for your peak periods plus a location which guarantees a steady demand for cold storage facilities when your own operations do not require it. Operating possession in 60 days.

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FOR IMMEDIATE SALE: Small plant in north west Texas. Good location. Three 25 x 35 ft. coolers. New refrigeration. Equipped for killing cattle and hogs. Railroad siding, city inspection. Can be certified with small expense. Outside pens, lot scale. FS-301, THE NATIONAL PROVIS-IONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: LOCKER PLANT, 967 lockers, all rented and waiting list, with complete ment service. Ammonia refrigeration, Plant 2 years old, Also modern slaughter house, capacity 8 beef per hour and cooler space for about 180 beef. Both as one unit. No curiosity seekers, please. Call James Armstrong, 2091, Vista, California or write to P.O. Box 294, Vista, Calif.

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Bench Portable Built-in Exact wt. type

Model TOTEDO

Model TO.	LEDO	
8821 FC. 1600 cap., 1000:	rl dial. 30x30 plat-	
form 200x1 tare beam, 4	00x100 can beam \$	380.00
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beam	and plat. Don't tare	225.00
31-0851 FH bench, 200 ca	n 195#woon diel	220.00
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38-1731FF bmilt-in 20	Offered dial paint	200.00
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31-1821 FB 135 cap., 75	wi or dial State	1000.00
plat., 10x1 oz. tare be	non Shulling can	
beam	am, soxio# cap.,	340.00
31-0851 FB bench, 75x1	or din 10v1 or	010.00
tare beam, 30x10# cap.	heam	250.00
31-0851, 75x1 oz. dial, 16	1/ =101/ wish 10-1	200.00
oz. tare beam, 30x10#	792X1879 Plat., 10X1	250.00
31-0851, EO bench, 175 c	cup, beum	250.00
50# cap. beam	ap., 12024 02., 0181,	310.00
31-0851, bench, 175 cap	100-9/10# 41-1	910.00
16x18½ plat., 25x2 os.	tere been 50-10#	
cap beam	tare beam, soxio#	000 00
31-0861, bench, 30 cap.,	00-1 /10-H AL-1 101/	320.00
x18½ plat., computogra	30x1/102 dia1, 16%	820.00
31-0851, bench, 225x1/	10 cor 107-1/10	820.00
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50x10# cap., beam (17)	oal/lo tare beam,	280.00
34-0862, AT. 20# cap.,	etcol & gloss dist	200.00
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38-1741, built-in, 6000 c	10/-2/-00 -2-4	
31-1821, auto., 800x 1/2	oon Soort/ diel	750.00
100x1/2 tare beam, 200 c	cap., soox /2 dill,	940.00
38-1731, FE, 10,000 cap.	2000m2 diel beile	340.00
in plat	, 200012 ulai, built-	1000 00
in plat	00-D1 41-1 77-77	1000.00
plat., 1x01# tare beam,	alum con beau	97.00
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Others

Others	
F'banks, 11693-G-19, 25000 cap., 20000x5# dial, 8'x6' plat., 1000x5# tare beam, 4000x	
1000 cap. beam	725.00
cap. beam (3) each	350.00
F'banks, port. plat., 500 cap. 16x25 plat Howe, 2601, 12,000 cap., 1000x1# dial.	20.00
6'x5' plat., 250 tare beam, 1000 cap, beam.	670.0
Howe, 326, 250 cap., 10x154 plat., scoop &	
beam poise tare beam	20.0
Howe, 30 port plat. 500 cap., 16x24 plat.	
50x1/4 tare beam	20.0
Kron, 1412 port., 500 cap	320.0
Kron, 1532 bench, 200 cap., 125x\(\frac{1}{2}\) dial. 16\(\frac{1}{2}\)x18\(\frac{1}{2}\) plat., 25x\(\frac{1}{2}\) tare beam, 50x10	
cap. beam	240.0
Kron, 1600 cap., 1200x2# dial, 30x30 plat	
200x1# tare beam, 200x50# cap, beam Xact Wt., 8003, plat. port., 31# cap, bal-	381.0
ancing scale	100.0

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited as BARLIANT AND COMPANY have buyers for most types.

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SPECIALISTS
In Used, Rebuilt and New Packing House
Machinery, Equipment and Supplies



A Durham cow apparently was well aware of its own value during a recent auction at Auburn, Wash. The auctioneer asked for a \$9 bid and the cow charged the platform, butting the salesman in the nether regions. He called for \$9.25 and the animal charged again. Thereupon he raised the price to \$11 and bossy subsided. He got a taker.



The two-legged pig of Mr. and Mrs. Robert Stegmaier, Farmington, Minn., is slowly losing his status as a ham actor. The porker, born last spring without any hind legs, had been able to balance himself like a man standing on his hands. Now, however, his growing hindquarters are aweighing porky down and he can hardly hold up his end (of the show).



Samuel Schofield of East Weymouth, Mass., ordered some surplus World War II commodities. He reports that he received 64 bars of soap made for use during the Civil War. On each label was the slogan "Save soap to win the war" and the signature of Abraham Lincoln, Commander-In-Chief.



A cargo of butter, bologna and eggs vanished quickly recently after the crash of a Frisco freight train and an Armour and Company truck near the town of Blytheville, Ark. Passing motorists and pedestrians gathered in cases of the scarce items and in a few minutes the \$3,082 load was gone. The driver escaped unhurt.



The following ad appeared during the meat shortage in a Hackettstown, N.J., newspaper. "We've just eaten the last of the old gray mare. Will some reader tell us how to cook rats, Chinese style?" It was signed "meat eater Dan."



The crash of a livestock truck en route to Milwaukee, Wis., stockyards gave 126 fat porkers a reprieve from slaughter and offered them an opportunity for a zestful afternoon scampering across the countryside eluding farmers and deputy sheriffs. Nine of the pigs were injured when the truck overturned near Waukesha, but the rest took off through the marshlands. At latest count 86 had been recovered. The rest probably found their way to neighboring breakfast tables as bacon.

Sell HOG Casings at HIGHER EXPORT CEILING PRICES to THE FOWLER CASING CO., LTD.

8 Middle Street, West Smithfield

LONDON, E. C. 1, ENGLAND (Cables: Effseaco, London)
FOR 36 YEARS DEPENDABLE DISTRIBUTORS OF QUALITY AMERICAN HOG CASINGS

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